BRILLIANCE

TECHNICAL MANUAL

T_EN II

Part No.

COFFEE QUEEN® ORIGINAL

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Some important information may appear in textboxes seen below

IMPORTANT!
INFO.

CAUTION!
INFO.

More INFO.

Note INFO.

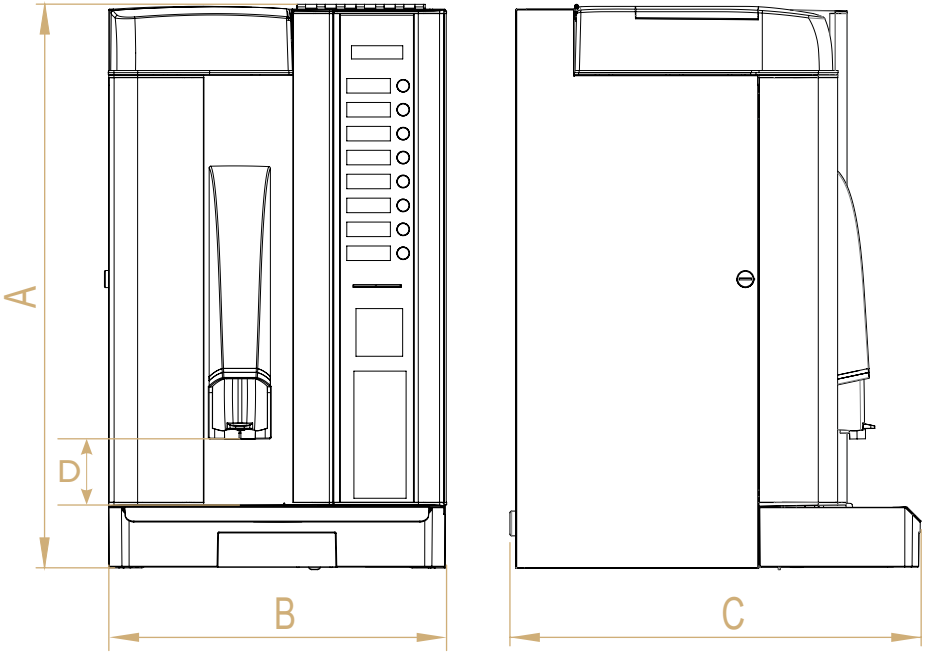
Facts & weight

FACTS	VIBRATION PUMP 2.0	ROTARY PUMP (RP)
Built-in grinder	Yes	Yes
Function for selecting jug	None	None
Drink options	8	8
Ingredient canister	2	2
Bean hopper	1	1
Brewing mechanism	Yes	Yes
Cleaning function by smart card	Yes	Yes
Electronic temperature control	Yes	Yes
Adjustable coffee strength	Yes	Yes
Illumination of cup during brewing	None	None
Base cabinet: large grounds container	Option	Option
Energy saving mode	None	None
Height	664mm	664mm
Width	394mm	394mm
Depth	474mm	474mm
Air break tank	Yes	None
Boiler tank	0.7 L	0.7 L
Power supply (standard)	220-230VAC, 50/60Hz/1500W	220-230VAC, 50/60Hz/1500W
Power supply (option)	110VAC, 50/60Hz/1000W	110VAC, 50/60Hz/1000W
Cold water connection	½" External thread	½" External thread
Water purification filter	None	None

MODEL/NAME	WEIGHT
BRILLIANCE	35kg(Empty) / 39kg (Full)

Note	To determine what power supply the machine uses, please check power label at the back of the machine.

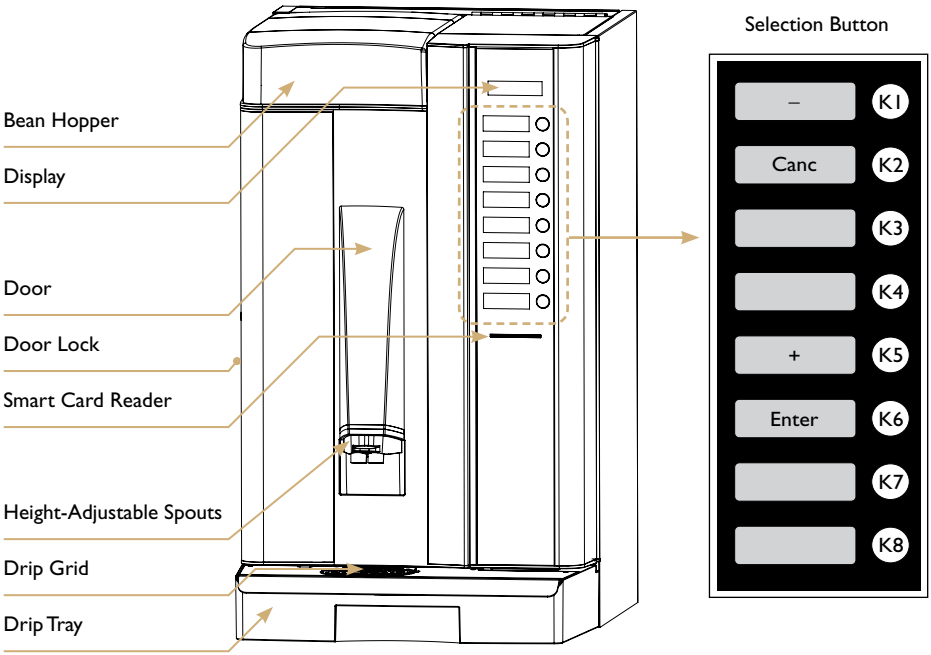
Dimension



Model	A	B	C	D (Min~ Max)
Brilliance	664mm	474mm	394mm	75mm ~ 133mm

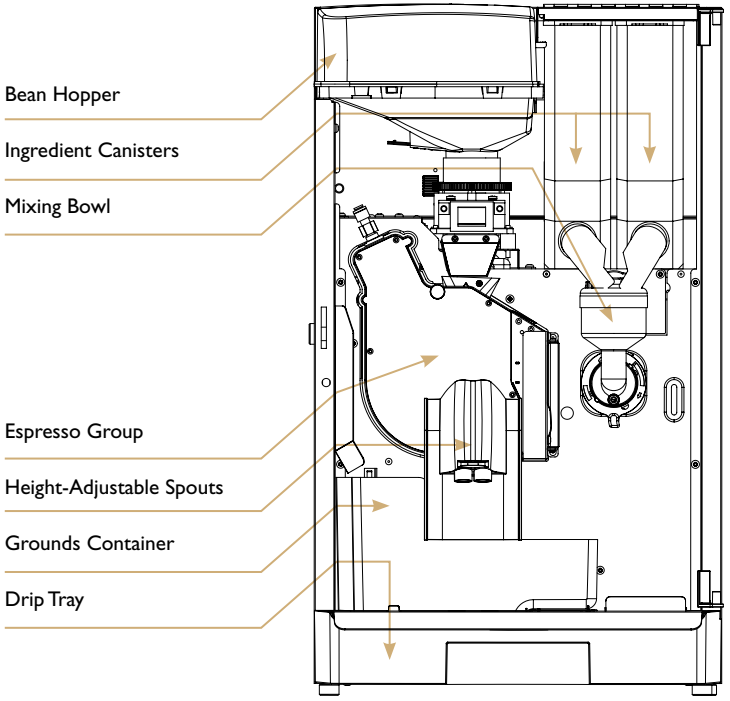
Front exterior

Eight buttons are available to select 8 different beverages. Some of these buttons have additional functions as below (while in settings menu, which is not covered in this user manual but on the service manual):



BUTTON	SUPPLEMENTARY FUNCTION	FUNCTION DESCRIPTION
K1	-(Minus)	Decreases the value or changes to previous selection
K2	Canc	Cancel selection and/or exit to previous menu
K5	+(Plus)	Increases the value or changes to next selection
K6	Enter	Confirms selection

Front interior



Ingredient canisters

DETAIL	INGREDIENTS	WIDTH	DEPTH	HEIGHT	CAPACITY	CUPS/ UNIT
Bean Hopper	Beans	200mm		75mm	~2kg	~250 cups
Canister	Chocolate	65mm	165mm	250mm	~1kg	~50 cups
Canister	Milk/Topping	65mm	165mm	250mm	~0.6kg	~75 cups

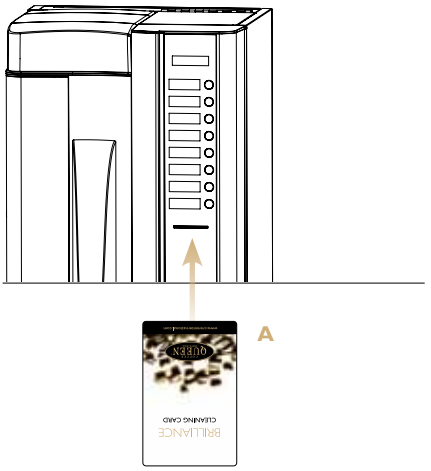
Recipe and cleaning card

Cleaning card

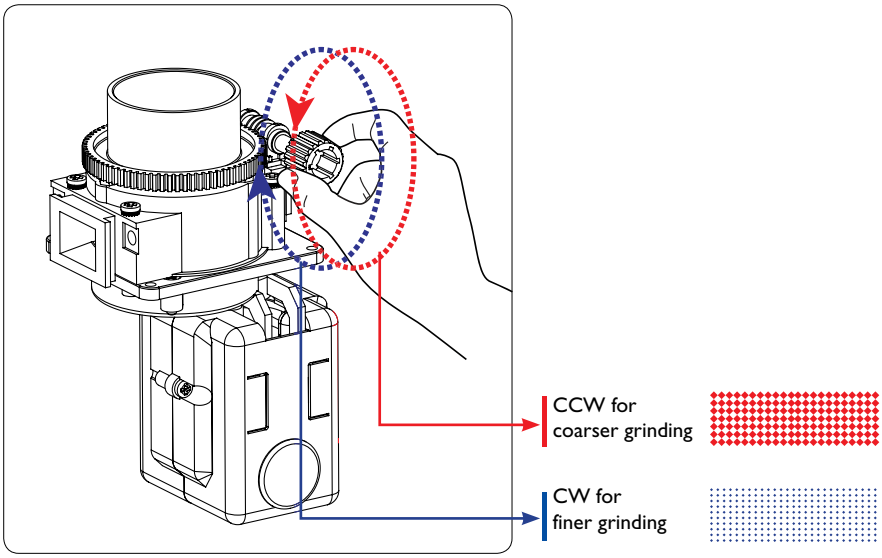
Recipe card
(Vibration Pump)

Recipe card
(Rotary Pump)

- Cleaning card is used to access the cleaning functions of the machine.
- Recipe card is used to update or download recipe setting of the machine. There are two version, Rotary pump and Vibration pump.
- Insert card with the chip in, according to the fig.A



Coarsness adjustment

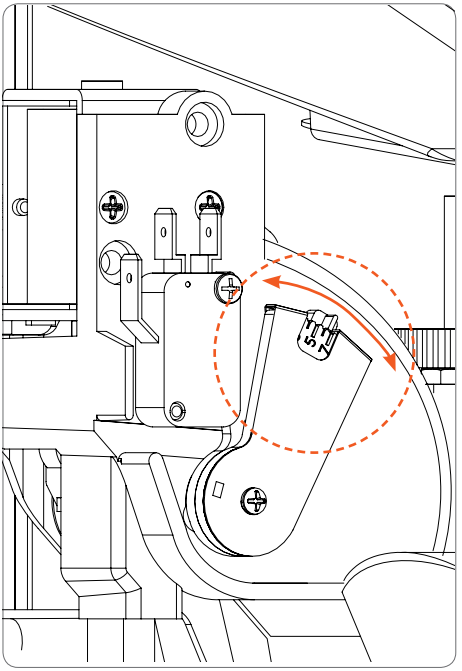


- To adjust the coarseness, please rotate the adjuster counterclockwise for coarser grinding, or clockwise for finer.
- Take into consideration that after the adjuster is moved, the effect is not immediate; it takes about 3 espresso cycles for the new cofee grounds to reach the outlet of the doser. So to test the new adjustment, observe the third or fourth espresso after the change.
- The thinner the grinding, the slower the espresso will come out, and longer time will be needed for the extraction of the espresso and vice versa.

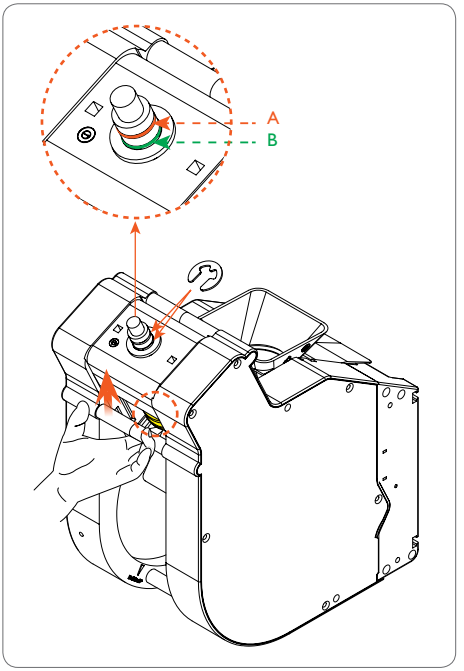
Doser adjustment

- Dosers are devices that can control the amount of ground coffee that the espresso group is supplied with.
- Doser must be adjusted between position 3 to 9, if the piston of the Espresso group is adjusted to A, the doser adjustment should be from 6.5g to 8.5g . if the piston is adjusted to B the doser adjustment should be from 8.5g to 9.5g, never further, as over charging the group will produce a poor espresso.
- To adjust the doser, push gently the selector out of position and adjust to the selected amount.

Doser Pos.	3	4	5	6	7	8	9
Gram	6.5	7	7,5	8	8,5	9	9.5

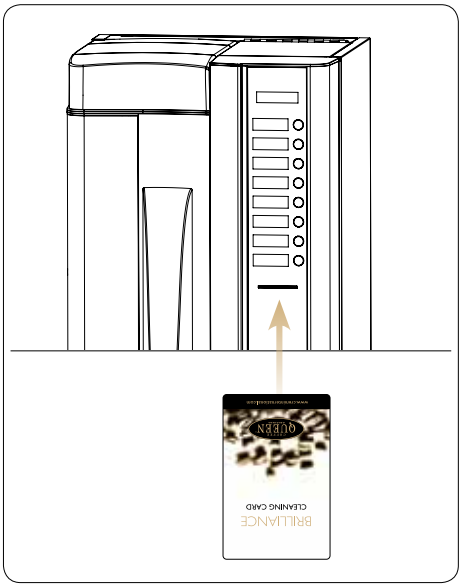


▲ Ajusting doser between position 3 ~ 9.



▲ The piston position A and B.

Rinsing

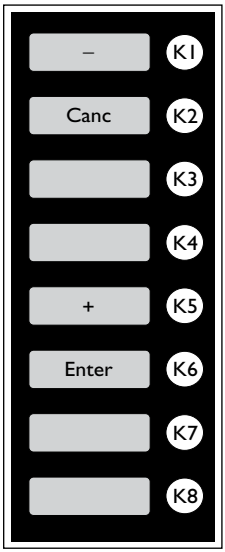


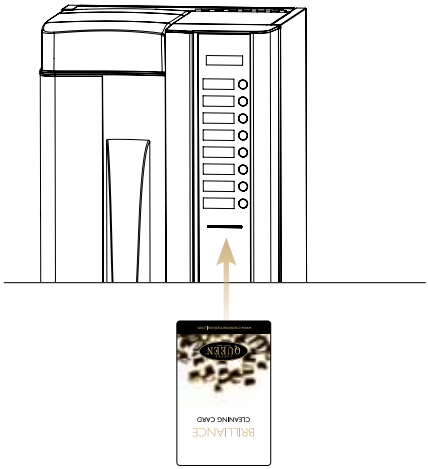
Rinsing

- This rinsing function allows for an easy cleaning of the outlets of the machine. Rinsing is recommended at least once a week, but preferable every day, especially if used in high consumption environments. This software routine flushes the different outlets of the machine, Starting with the mixing system and finishing with the espresso group.
- Place a cup under the outlet after, Insert the cleaning card in the card reader, the display will show: "Rinsing" .
- Just press, "Enter" to run this function, and wait until the cycle is finished. Take into consideration that the door of the machine has to be closed (as long as it is open, the cleaning will not start). The process can be canceled by pressing "Canc". When the routine has finished, the machine will return into service and the message "Select Beverage" will show on the display. This function takes about 1min 45secs, and uses aprox. 150Cc of water.

Weekly Cleaning

Cleaning with tablets



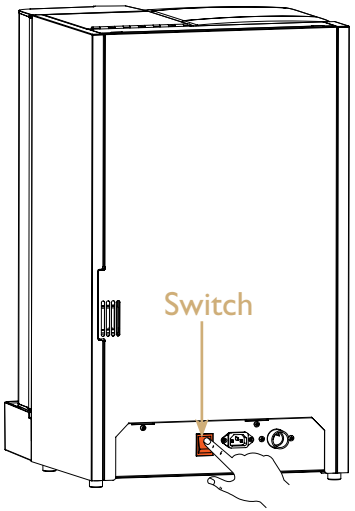


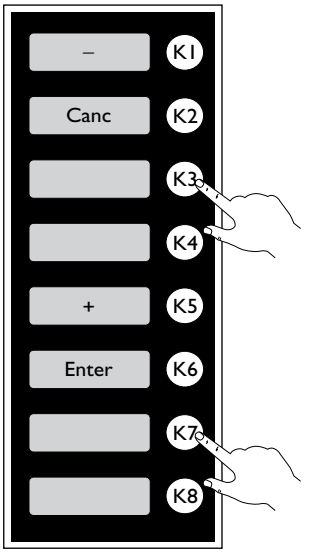
Cleaning with tablet

Open door add tablet

- Insert the cleaning card in the card reader with the chip downwards, toggle through the menus using "-" or "+" until "Cleaning with tablet" is shown on the display, press "Enter" to start the operation.
- Remove the cleaning card when the display shows "Open door add tablet". The display on the machine gives you step-by-step information of what to do. The function cleans the inside of the espresso group, the filters and pipes.
- The cleaning programme takes about 10 minutes and about 1 litre of water mixed with detergent comes out from the drain.
- Finally, make one cup of coffee and throw it away!

Launching the rinsing without cleaning card



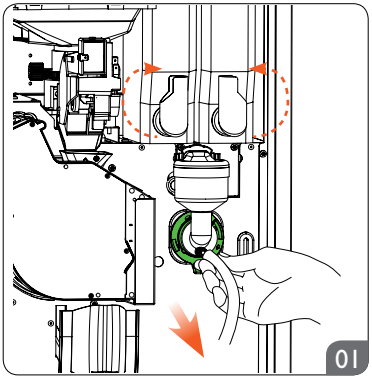


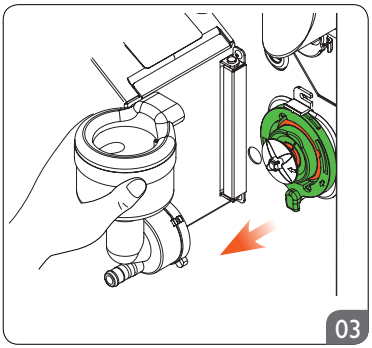
The execution of the rinsing can be launched without having to open the door of the machine. As to do that :

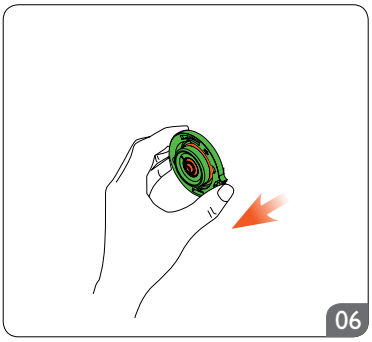
- Turn off power to the machine from its main switch.
- With its door closed, turn on the machine, and simultaneously keep pressed buttons K3 & K7. The rinsing process will begin shortly.
- When finished, the machine will enter the normal functioning mode.

Weekly Cleaning

Disassemble mixing system



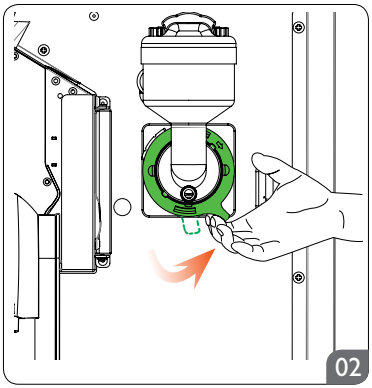




▲ Pull the mounting plate straight out.

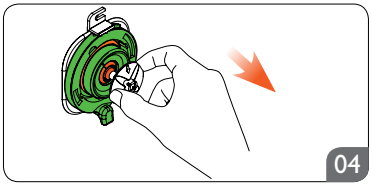
◀ Rotate the canister chutes so they point upwards and pull out the outlet hose.

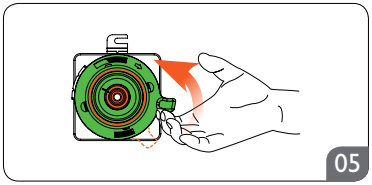
▼ Turn the mounting plate lever anticlockwise.



◀ Loosen the mixing bowl by pulling it straight out.

▼ Loosen the whipper by pulling it straight out.





▲ Loosen the mounting plate. Turn the lever anticlockwise, until it stops.

Reassemble mixing system
See the next page

Weekly Cleaning

Wash these parts

Mixing bowl

Condensation trap

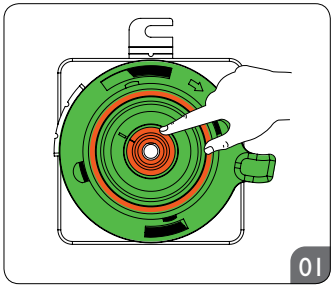
Mounting plate

Whipper

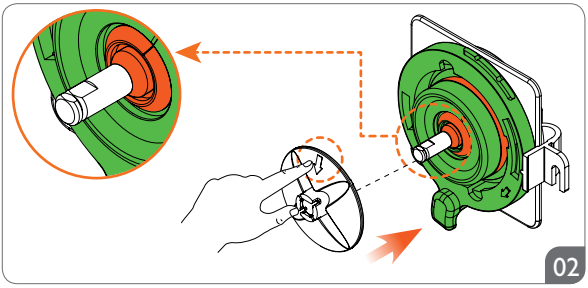
Clean with a moist cloth and wipe dry.

★ **All parts must be dry before reassembly.**

Reassemble mixing system

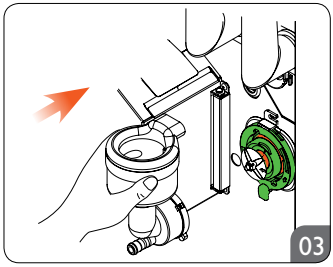


▲ Check all seals (red) before reassembly of parts.

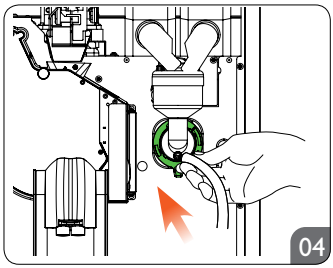


▲ The flat side of the whipper shaft must correspond with the marked arrow on the whipper.

To fit the whipper push onto the shaft until a click sound can be heard. It is only possible to assemble the whipper in one way.



◀ Fix the mixing bowl and condensation trap. Push-fit the mixing bowl and fix with lever.

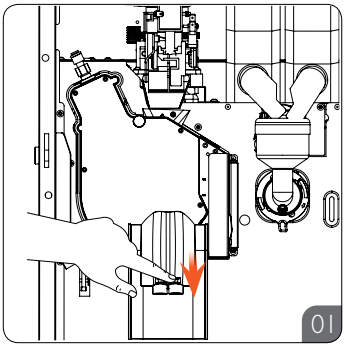


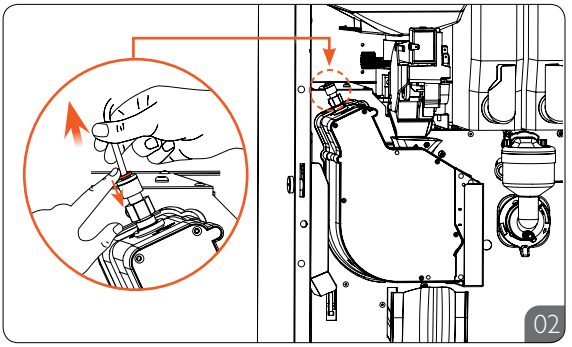
◀ Connect the outlet hose.

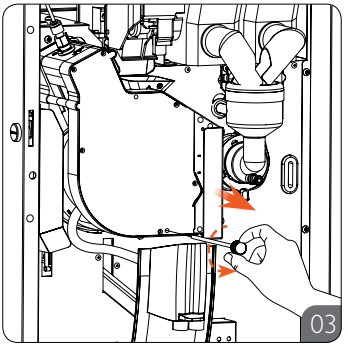
Note	Ensure that all water hoses have been connected and fitted.

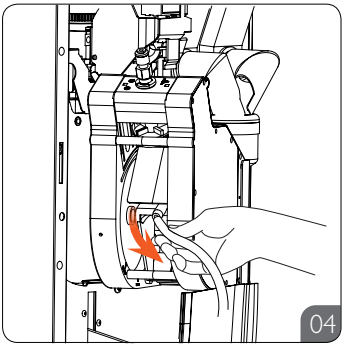
Disassemble the espresso group

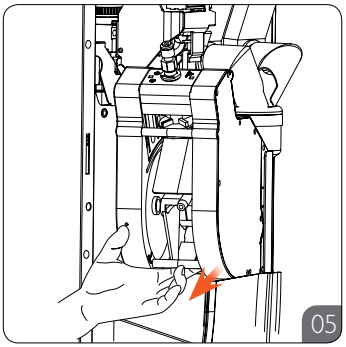
To remove the espresso group follow the following steps:

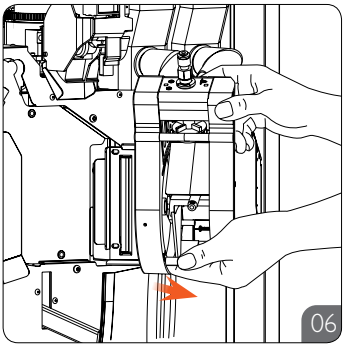






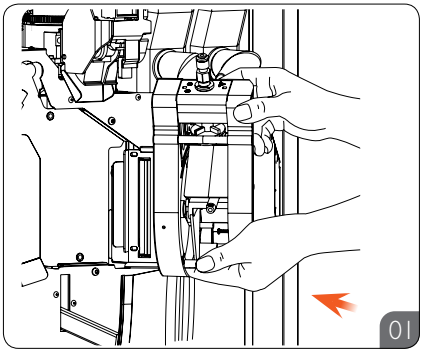


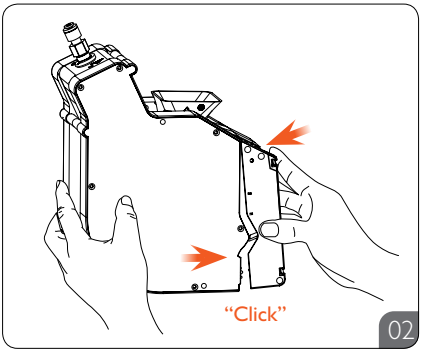


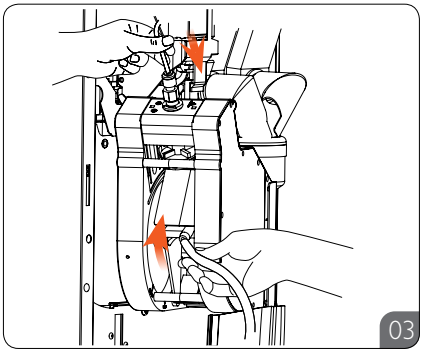


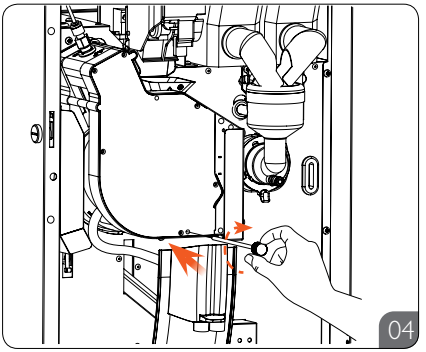
Reassemble the espresso group

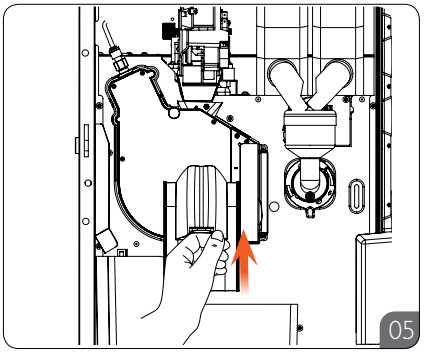
To reassemble the espresso group follow the following steps:





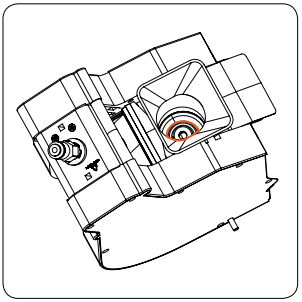


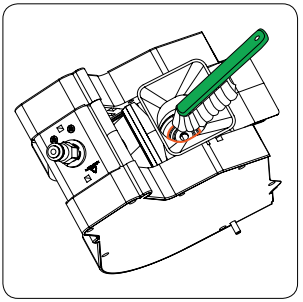




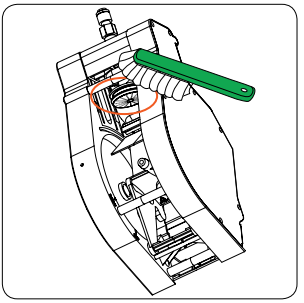
Cleaning the espresso group

- First, dismount the espresso group from the machine as explained in this manual. Then proceed to clean it up with neutral detergents (avoid solvents that could damage paint or plastics). Disinfectant products as Chlorine-detergents are preferred.
- The producer declines all responsibilities due to the use of caustic/aggressive detergents.

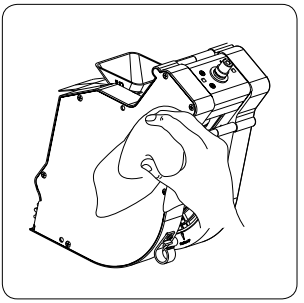




IMPORTANT!
Now, turn the group around, and proceed to clean the upper filter of the espresso chamber. (See the figure)

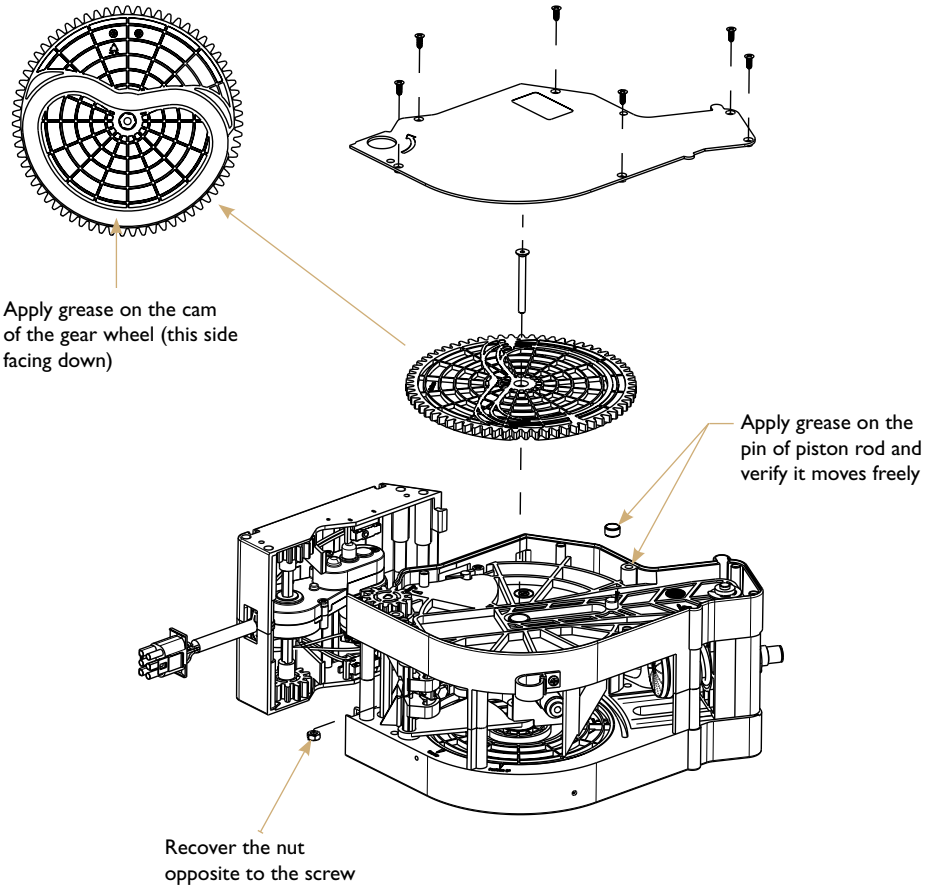


Note	Whenever the quality or speed of the outgoing espresso changes, proceed to clean thoroughly this filter, it will be very likely partially clogged with tiny coffee bean's powder. Cleaning this filter will solve the speed & quality issues.

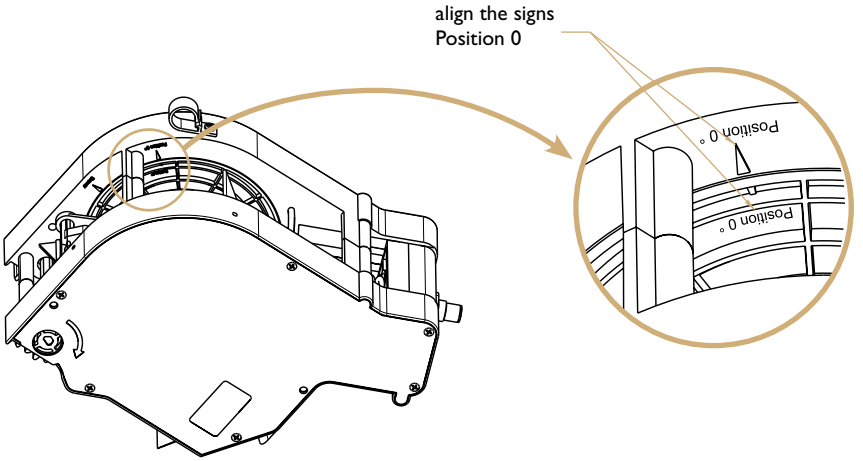


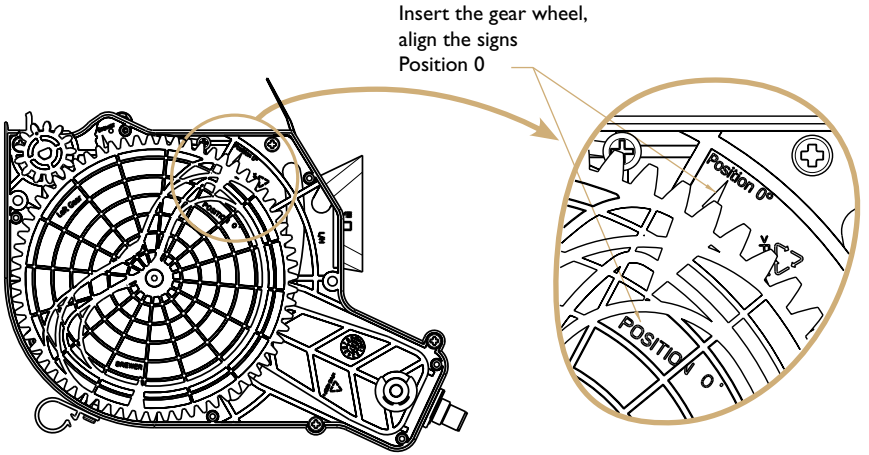
- After this, proceed to clean the remaining surfaces of the group.
- Once completed this cleaning, and after re-installing the espresso group back in place, we recommend to perform an auto-cleaning cycle (see the chapter in this manual).
- After the cleaning, proceed to dry up the mechanism. Invert and shake it to force as much water out as possible. Dry up all the surfaces, and pay special attention to dry up the superior cone of the group, as this is the one receiving the grinded coffee. In case this one was humid, this would cause the cone to clog with coffee powder.

Applying grease to group


Apply grease on the cam of the gear wheel (this side facing down)
Apply grease on the pin of piston rod and verify it moves freely
Recover the nut opposite to the screw

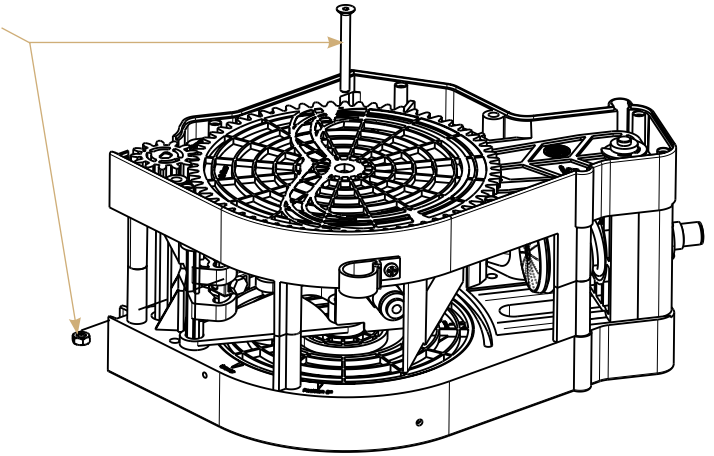
Applying grease to group



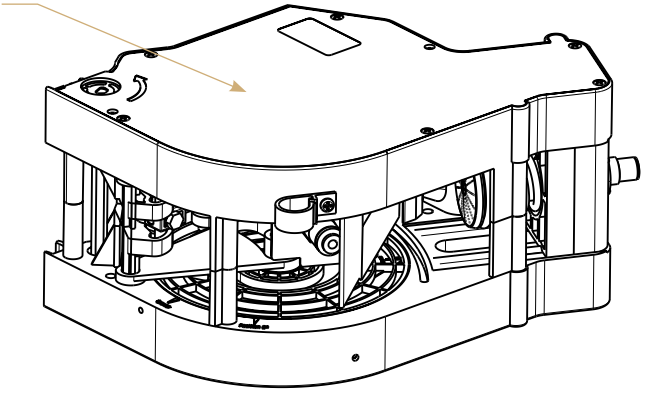


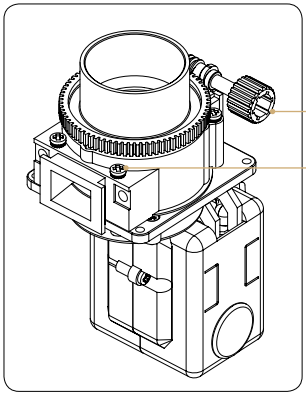
Applying grease to group

Insert the nut and tighten the screw



Before closing the cover and refitting the appropriate screws, check again the Position 0 as in the previous sheet





Periodic maintenance

- Each month: clean outlet, grinding house and grinding discs.
- Monthly cleaning of grinder using GRINDZ cleaning tablets (item no. E1001001).

Safety

Please read and observe the following service instructions carefully. Non-observance can result in damage to the grinder as well as in healththreatening risks for the user.
All installations shall been done by an qualified personnel.

- Symbols

Safety instruction:
In case of non-observance, extreme risk of accidents exists.

General instruction:
In case of non-observance, the device can become damaged or optimum operation not be guaranteed.

- Safety instructions

The grinder is only allowed to be used to grind whole coffee beans. Ground coffee is never allowed to be filled into the input-shaft.

Do not carry out any modifications or changes on the grinder. In case for non-observance, the manufacturer shall be liable for resulting damain no case whatsoever.

Never put your fingers or objects into the rotating grinding mechanism inside the input-shaft. The grinder must not be operated when turning parts are accessible!

Make sure, that the power cannot be turned on when working on the built-in grinder!

In order to avoid damages, do not use power tools or cordless electric screwdrivers for any work on the grinder.

Grinder

Every month

Approximately every month the grinder housing and spout should be inspected for coffee residues and obvious damages.

Proceed as follows:

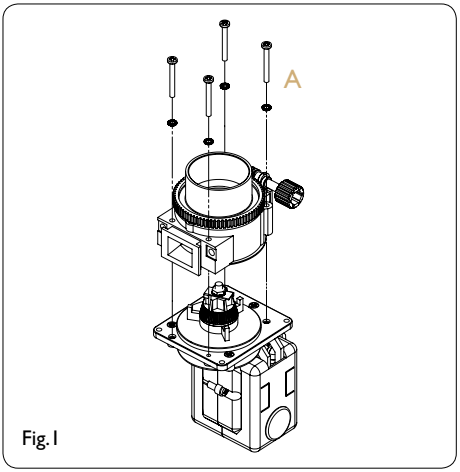


Fig.1

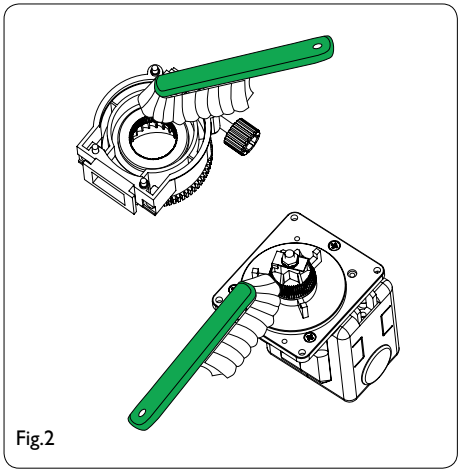


Fig.2

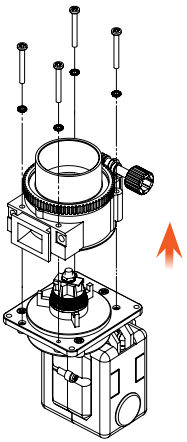
- Remove bean container. Remove all coffee residues from the spout and the grinder housing by grinding through all coffee beans and using a vacuum cleaner to remove all residues.
- Remove the four phillips screws (A, see fig.1) on the top of grinder housing lid.
- Carefully detach the grinding housing. Fig.1

  Note: its position for correct reassembly. Do not alter the adjustment of the grinding discs.
- Clean the inside of the grinder housing with a soft brush. (See fig.2)
- When reassembling the grinder housing, again check for the correct position and do not alter the grind adjustment of the discs. Fasten the four phillips screws.

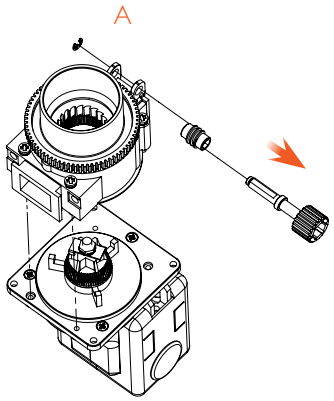
Grinder

Disassembly the grinder

01



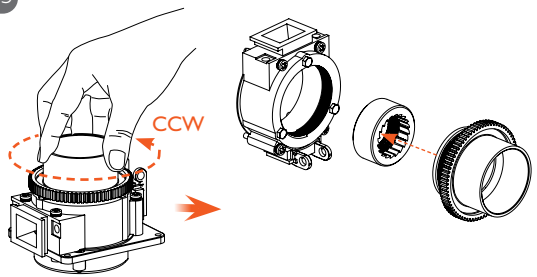
02



◀ remove the holder clip (A) then loosen the adjuster wheel by pulling it straight out.

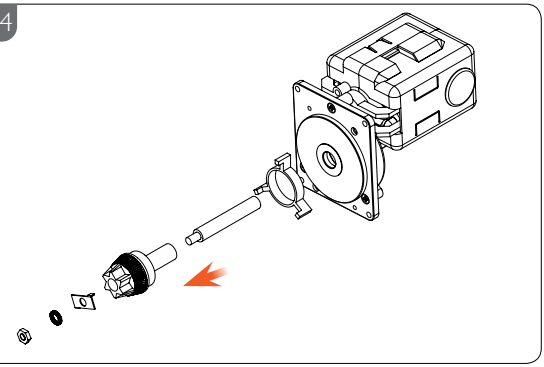
▲ Remove the four phillips screws on the top of grinder housing lid. Then pull the grinder housing straight up.

03



▶ Loosen the grinding disc holder by rotating it counter clockwise, then push out the grinder disc.

04



▶ Remove the nut on top of grinder shaft, then pull the center ginder disc and shaft straight out.

Temporary warnings messages

There are two levels of alarms, warnings and fixed alarms.

In this type of warnings, once the issue is solved, the message will disappear from the display and the machine will operate as normal.

Insufficient credit

Insufficient Credit Warning

If a selection is made without having enough credit on the inserted smartcard, the display will show "Insufficient Credit Warning". Please, proceed to recharge the credit of your smartcard first to the nearest location, then insert the smart card again and select the desired beverage.

Empty coffee tray

Empty Coffee Tray

After a certain number of coffees, a warning showing "Empty Coffee Tray" will appear on the screen when the coffee waste tray is full to prevent coffee spillage inside the machine. To remove this warning, please proceed as follows:

- With the machine turned on, open the door of the machine.
- Lift the outlet if necessary in order to remove the coffee waste tray.
- Take out the waste tray and empty it, the micro-switch in the back of the tray once released will remove the warning message from the display.
- Please reassemble the waste tray and close the door to continue the normal operation.

Note: the machine has to be powered as to detect if the waste tray is removed or not. In the case of emptying it with the machine powered off, the counter in the control board will not be reset to 0, and the error "Empty Coffee Tray" will appear the next time the machine is powered on.

Coffee tray alarm

Alarm Coffee Tray

Whenever the grounds coffee tray is removed from its place, an "Alarm Coffee Tray" will appear on the screen. This alarm resets the espressos counter to 0, (when it remains on for more than 2 secs).

During normal functioning of the machine when replacing the grounds coffee tray to its place, the alarm will dissapear. But, if this alarm lights up during the start up of the machine, we will have to restart it as to make it dissapear.

Take cup

When the machine has finished dispensing a beverage, once the beverage is ready, this message will appear on the display for some seconds, advising to take the cup.

Air-break filling up

Some times we will see this message appearing on the screen for a short while. During this short time, the machine will be temporarily unavailable, as it will be performing an internal refilling of an interior water deposit.

Drip-tray full

Drip-Tray full

The display will show the warning "drip-tray full" when the drip-tray sensor pins detects the presence of water in front drip-tray, the machine will block dispensing of any beverage until the drip tray is emptied to prevent water spillage.

Alarms

This type of alarms requires the user to turn off and on the machine, in order to remove the message on the display. If the problem persist, the next time the machine is powered the alarm will show again.

No coffee

When the machine runs out of coffee beans, the display will show "no coffee". This alarm will show to prevent the grinder to overheat, in case the doser does not fill up with ground coffee. When the machine is showing "no coffee" on the display, it's not possible to dispense any beverage that include espresso.

In order to refill the bean hopper with coffee, please follow the steps described on page 9. To reset this alarm after refilling, please, restart the machine, turning off and on the main switch in the back.

Stop irregular cycle

The espresso group is controlled by two u-switches located inside the grey gearbox, in the right side of the group. If the espresso group does not reach certain positions so that these two u-switches are activated on time, when rotating to complete one cycle the alarm "stop irregular cycle" will show on the display. This is normally occurring due to wrong assembly of the group. If after inspecting the group and making sure that is properly assembled the alarm keeps showing, please call service & support.

Temperature probe unconnected

This alarm occurs when the control board detects a failure in the connection of the temperature probe ntc. Disconnect the machine and call service & support.

Time-out alarm filling up

This alarm shows when an excessive time has been detected to fill up the air break deposit. This is often caused by too low pressure at the inlet valve.

Note: in some occasions more than one dispenser is connected to the same water supply; and from time to time, both machines will try to get water simultaneously, failing to give enough pressure, causing this alarm to show. Connecting each machine to an independent water supply will then solve this issue.

No water

If the pump has been working for a certain time while dispensing a beverage and no water flow is detected by the flow meter, the display will show "no water".

This can be caused by:

- The adjustment of the grinder being too thin, preventing the water from getting through the coffee cake. In order to solve this issue, try to adjust the grinder to a coarser setting then make two or three coffees (as described in page 10 due to the doser stores between two to three doses), to check if the flow improves, if still too slow, adjust coarser and try again.
- By a defective flow-meter unit, in which case, please call service & support for replacement.

Coffee doser error

Doser Error

If the control board detects a problem when opening the doser to empty the ground coffee into the espresso group chamber before the extraction starts, the display will show "Doser Error". This alarm can be caused by a bad connection in the wire of the doser to the control board, or by a defective doser unit. Disconnect the machine and call service and support.

Anti flooding alarm

If due to any reason, there is some kind of water leakage inside the machine, so that the control board detects (by the flow-meter count) water consumption without dispensing any beverage; the third time that the air break needs to be refilled, the display will show "Alarm time-out in dication". Disconnect the machine and call service and support.

Alarm temperature boiler

Alarm Temperature Boiler

In case that the temperature probe ntc inside the boiler, senses a temperature higher than a certain safety limit for more than 5 seconds, the display will show "Alarm Temperature Boiler" and the heating element will be disconnected. The alarm will remain as long as the temperature remains higher than the safety limit. The recommendation in this case is to disconnect the machine and call service & support.

What to do if

Outgoing speed of espresso decreases over time

The most common cause for this to occur is the lack of cleaning the espresso group. Paying special attention to the filters in the top piston and in the bottom of the chamber.

Other factors that can affect the performance and quality of the product in the cup are changing weather conditions, mainly humidity. If humidity is higher than usual, the speed of the outgoing espresso will be affected, please consider adjusting the grinder to a slightly coarser setting.

Mixer Cloggs

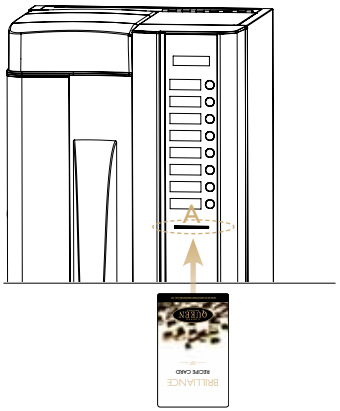
The clogging of the mixing bowl will cause water and soluble product to be spilled inside the machine. If this happens from the first time you use the machine; this will be very likely caused by using inappropriate soluble products or wrong recipes.

If this happens after the machine has been in service, please check that all the components in the mixing system are correctly assembled.

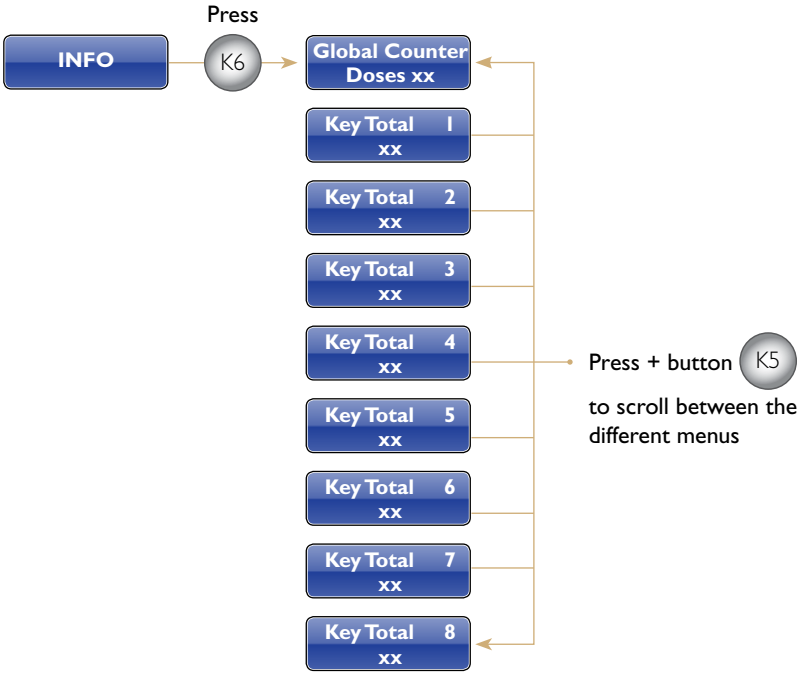
Water spillage under the machine

If water hardness is too low, it might be causing a defective level sensing in the machine. The reccomended hardness level is between 3 and 5^0 (Geman degree) (30mg/l). Lower levels will cause corrosion in the inner parts of the machine. To reduce water hardness problems it's recommended to install a water filter.

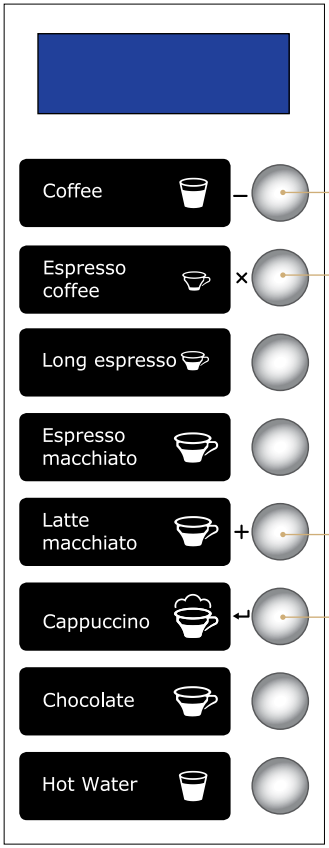
Active programming with recipe card



- Insert the recipe card in the card reader(A).
- The display indicates:



Programming buttons



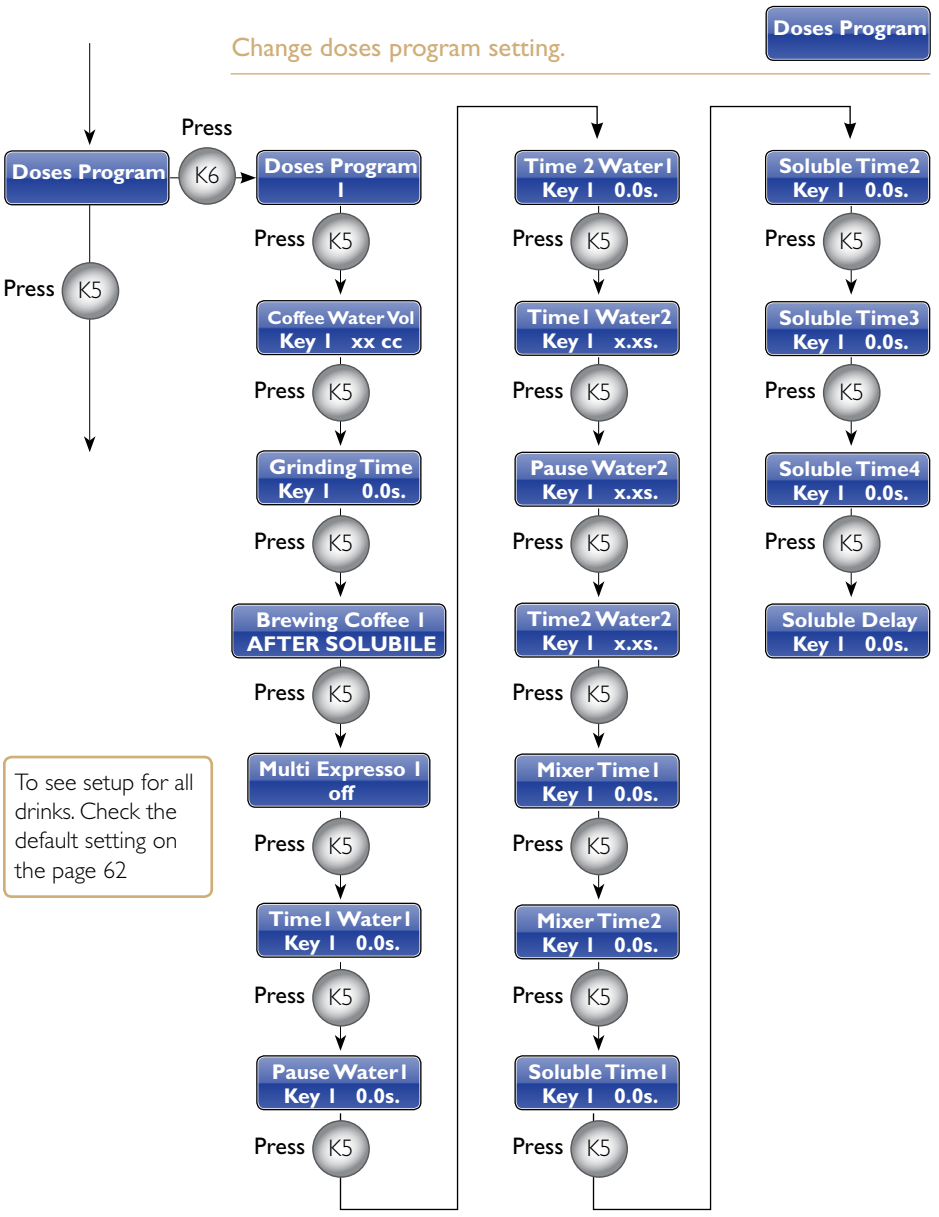
K1 **-(Minus)**
Decreases the value or changes to previous selection

K2 **Canc**
Cancel selection and/or exit to previous menu

K5 **-(Plus)**
Increases the value or changes to next selection

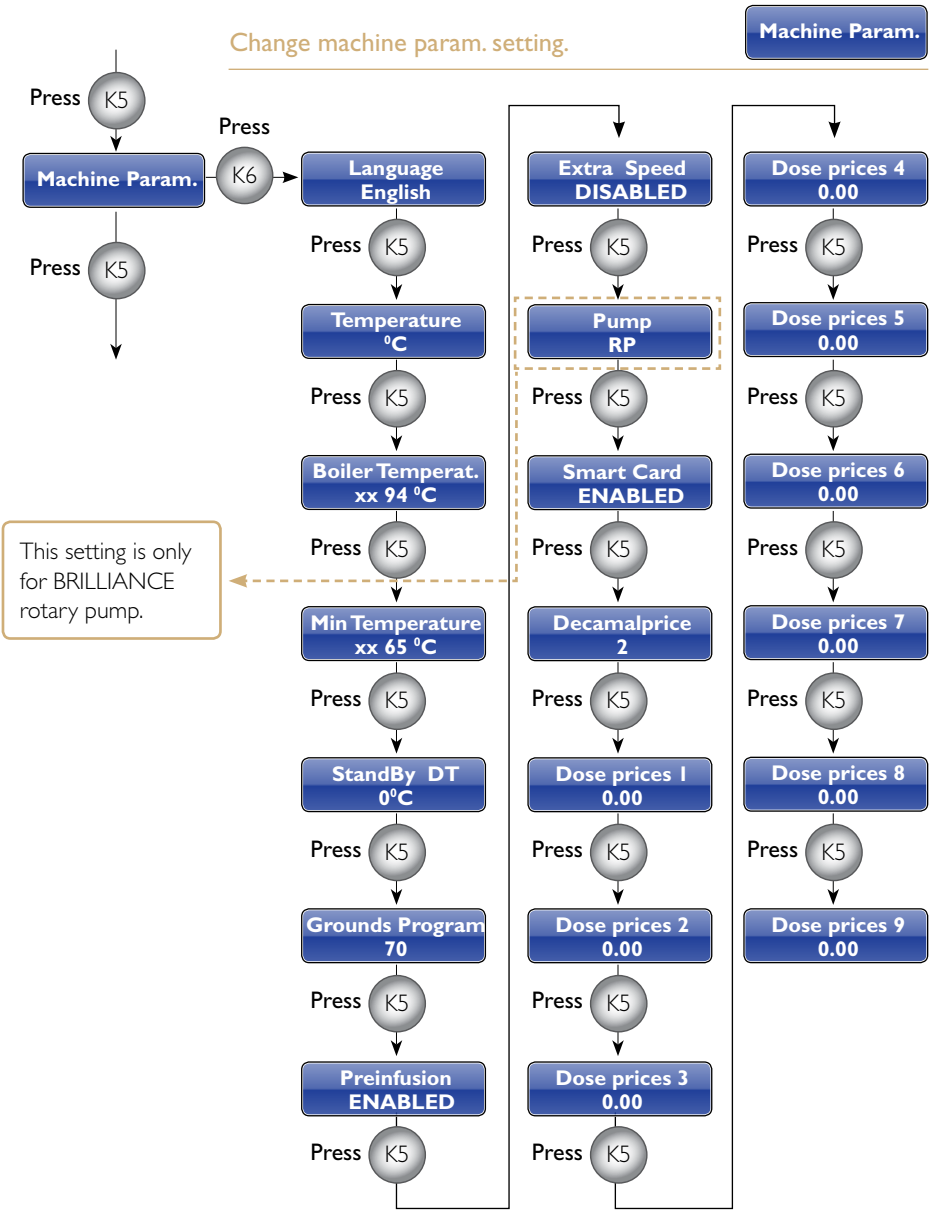
K6 **Enter**
Confirms selection

Doses program



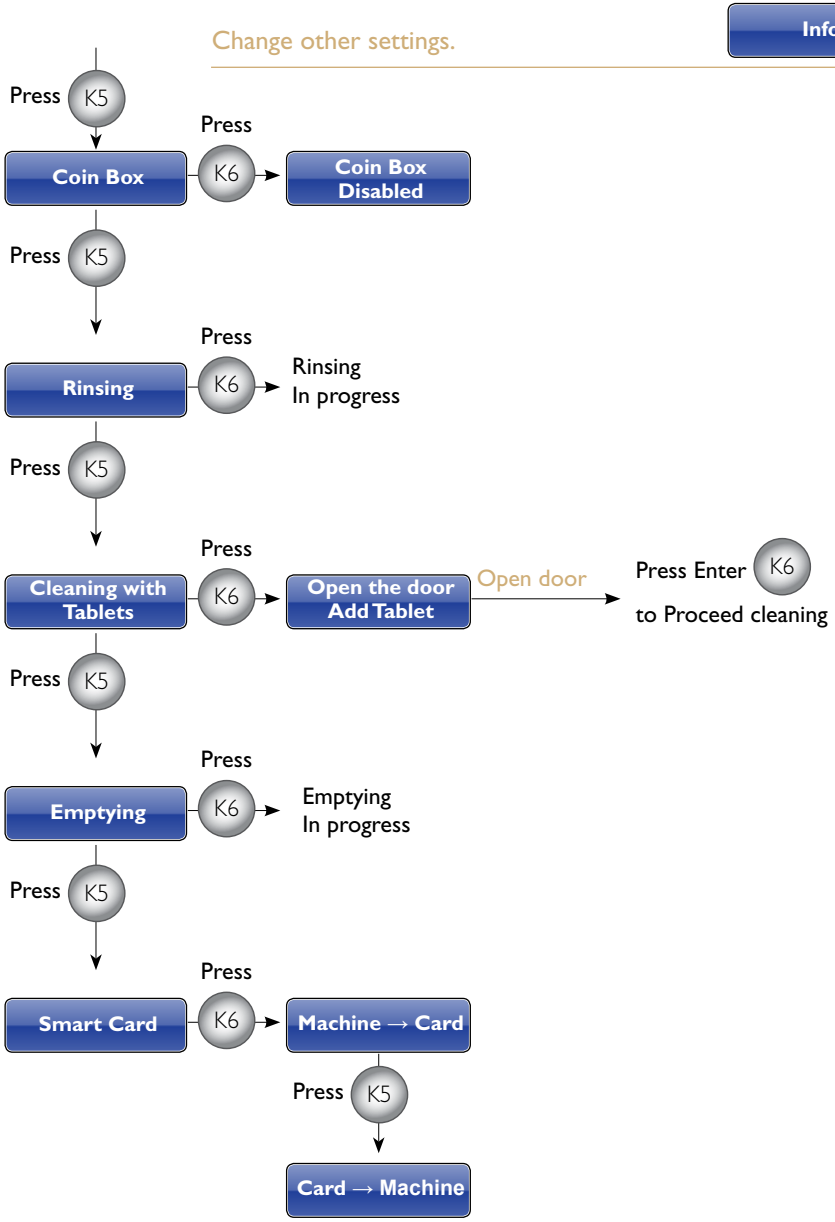
To see setup for all drinks. Check the default setting on the page 62

Machine Parameter

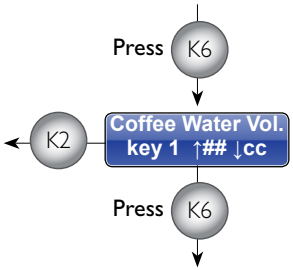


Other settings

Change other settings.

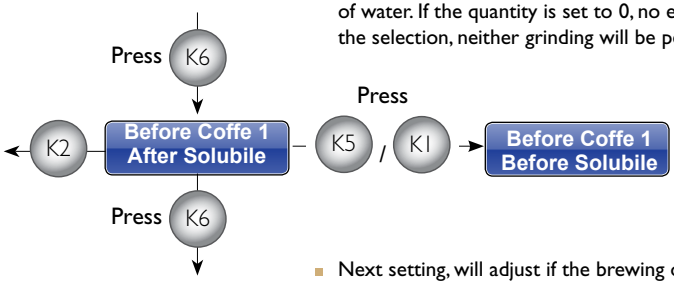


Recipe explanation

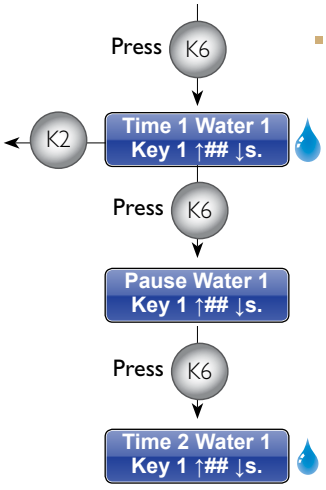


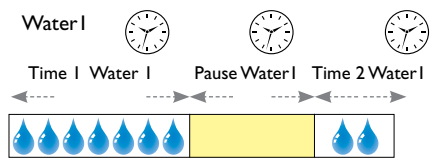
- This section will explain how to change specific settings for drink 1.
- Same explanations will then apply to all buttons (1-8).
- To see the machines default settings for all buttons, please refer to page 62.
- The first adjustment available is the "Coffee Water Vol.". With it the volume of water pumped to brew the espresso is set. With "+" and " - ", the volume is adjusted. With "enter" the quantity set is accepted, and next parameter will be shown on the screen. The volume is measured in Cubic centimeters.

  Accordingly to this setting, during normal service of the machine, when button 1 is selected, the machine will automatically grind the needed beans of coffee, and brew the espresso with the set volume of water. If the quantity is set to 0, no espresso will be brewed on the selection, neither grinding will be performed.

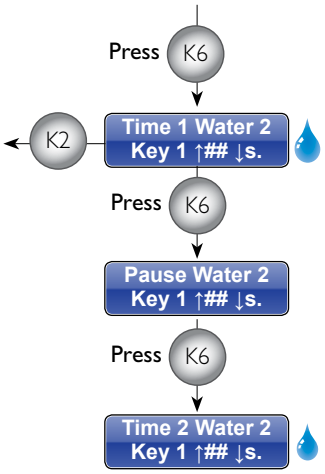


- Next setting, will adjust if the brewing of the espresso will be done before, or after having brewed the part of soluble drinks. One or the other option can be set by pressing "+" or "-". With "enter" the selection set is accepted, and next parameter will be shown on the screen.
- Now it comes the time to set the water times for the soluble drinks brewed on the mixer. These times set the quantity of water used to brew the selection. With buttons "+" and "-" we adjust the times; with "enter" we accept the set times, and proceed to the next adjustment. The Time 1, sets the time to get the main quantity of water for the brewing; the time 2, adjust the amount of water to flush the mixer clean. Between them the pause can be adjusted with the time for "Pause Water 1". The amount of water set here will be mixed with the soluble powders set in following parameters.

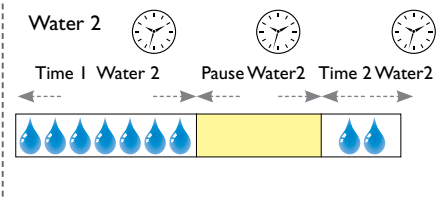


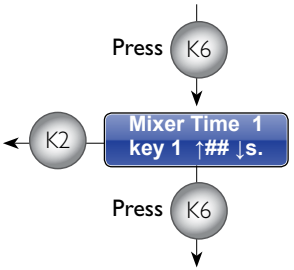


Recipe explanation



- The next three parameter set the hot water coming out from the hot water spout. This water will not be mixed with any soluble. Here we can set the "Pause Water2" and the "Time2Water2" to 0. With "Enter" we will accept the different settings and proceed to following.

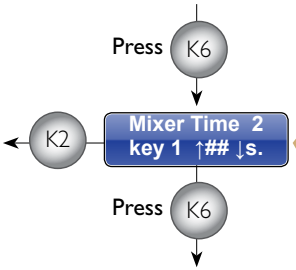


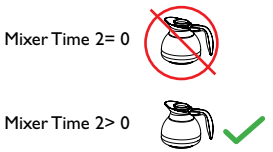


- Now we will set the times for the mixer (Mixer Time 1). This time setting, adjusts how long will the mixer run while receiving the water and the powder. With buttons "+" and "-" we adjust the time; with "enter" we accept the setting, and proceed to the next adjustment.

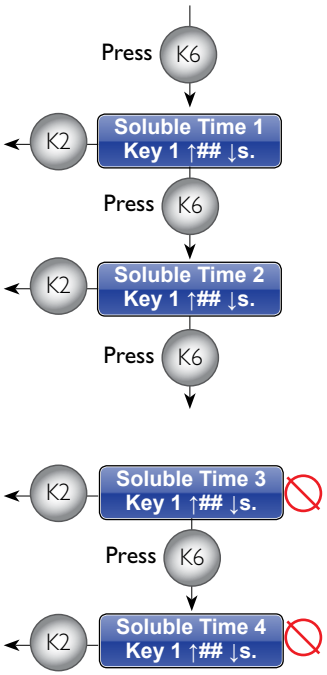
The following parameter (Mixer time 2) is not used in this machine (let it as 0).

- The following parameter(Mixer time 2) controls if water will come out or not from infusion water spout, set it to 0 as to stop water from coming out the hot water for infusion spout. Make it bigger than 0 as to allow the machine to dispose the hot water from this spout. with buttons "+" and "-" adjust the desired value, with enter proceed to the next parameter.

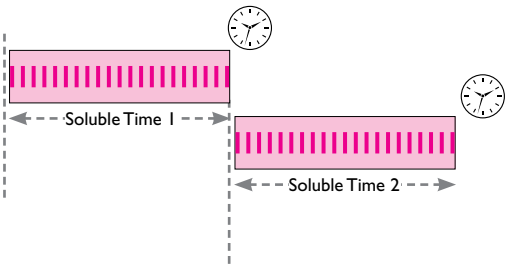


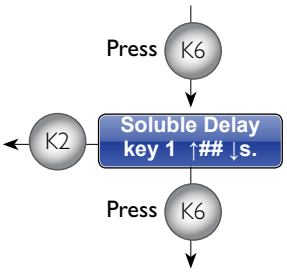


Recipe explanation

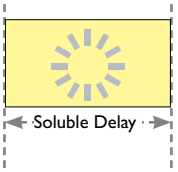


- Now it comes the adjusting of the soluble ingredients. The quantity of soluble powder that will be added to the actual recipe. Two canisters are available. Soluble time 3&4 are not used in this machine: keep them set to 0. Each amount of product is set by increasing (pressing "+") or decreasing (pressing "-") the time during which the soluble is added.



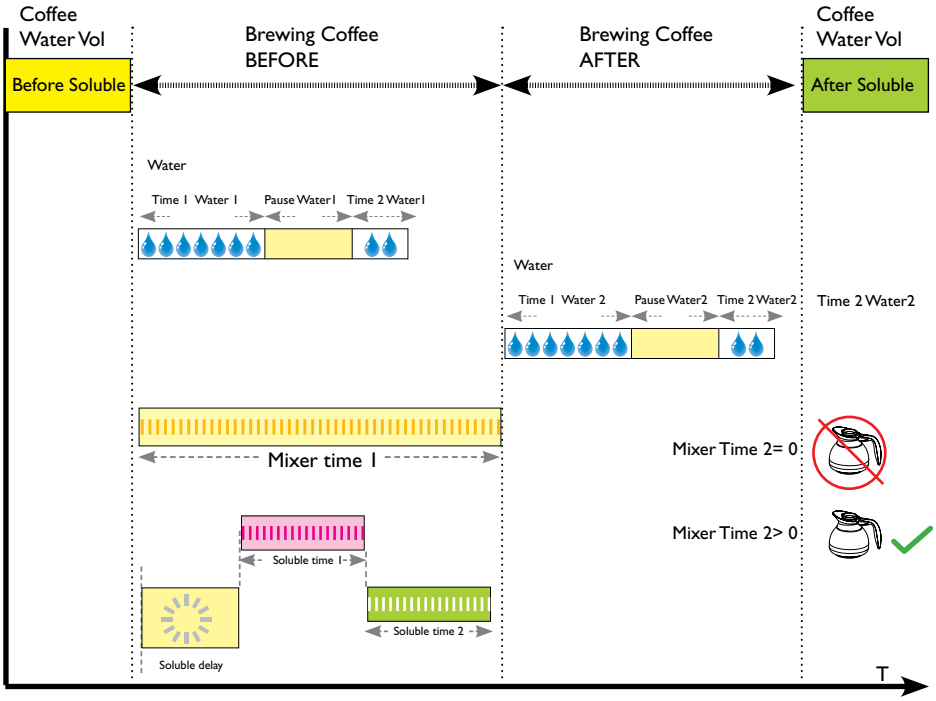


- Finally we have to set the delay with which the solubles will be brewed. With buttons "+" and "-" adjust the desired value; with "enter" we would begin adjusting parameters of button "2". With "Canc" we would come back to the superior menu.

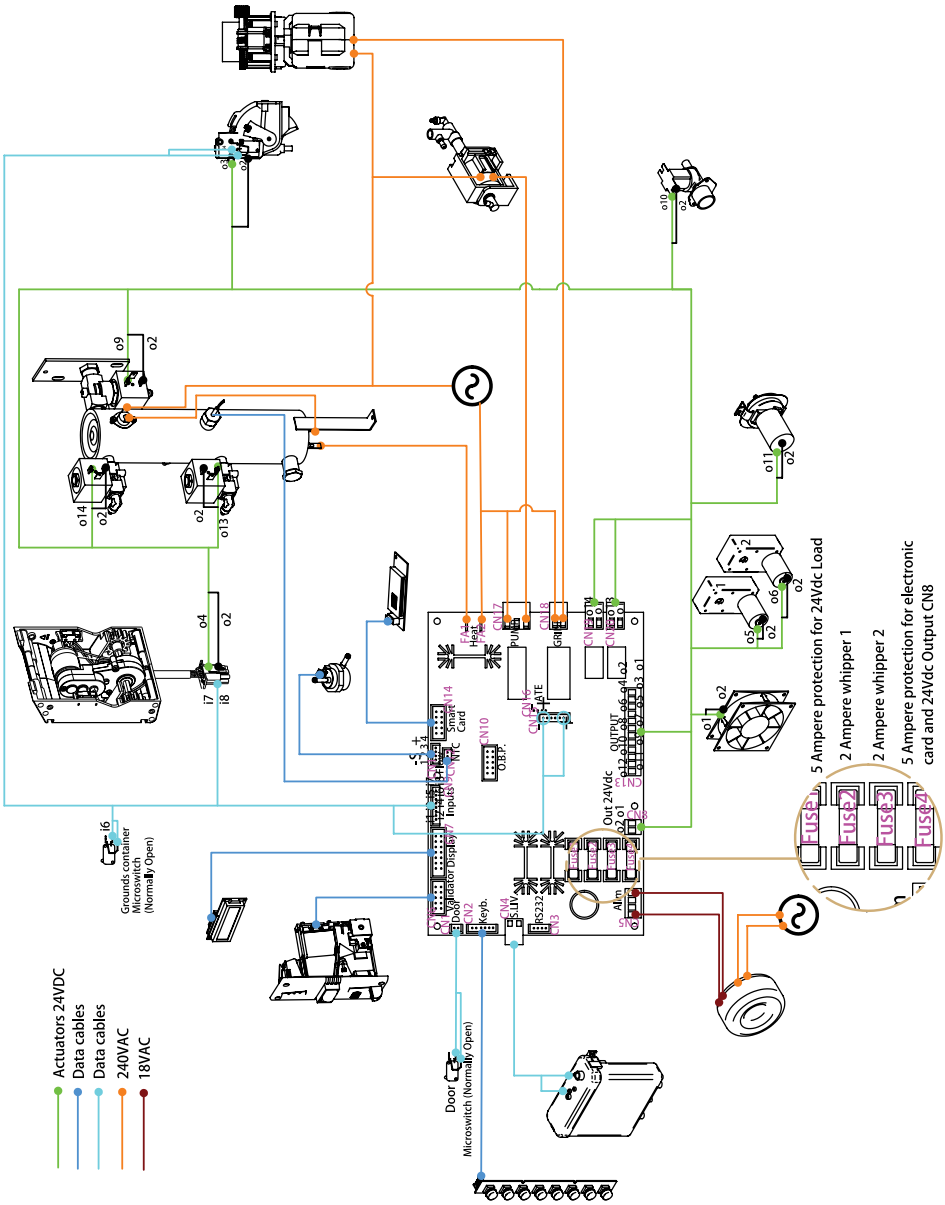


Doses adjustment time scheme

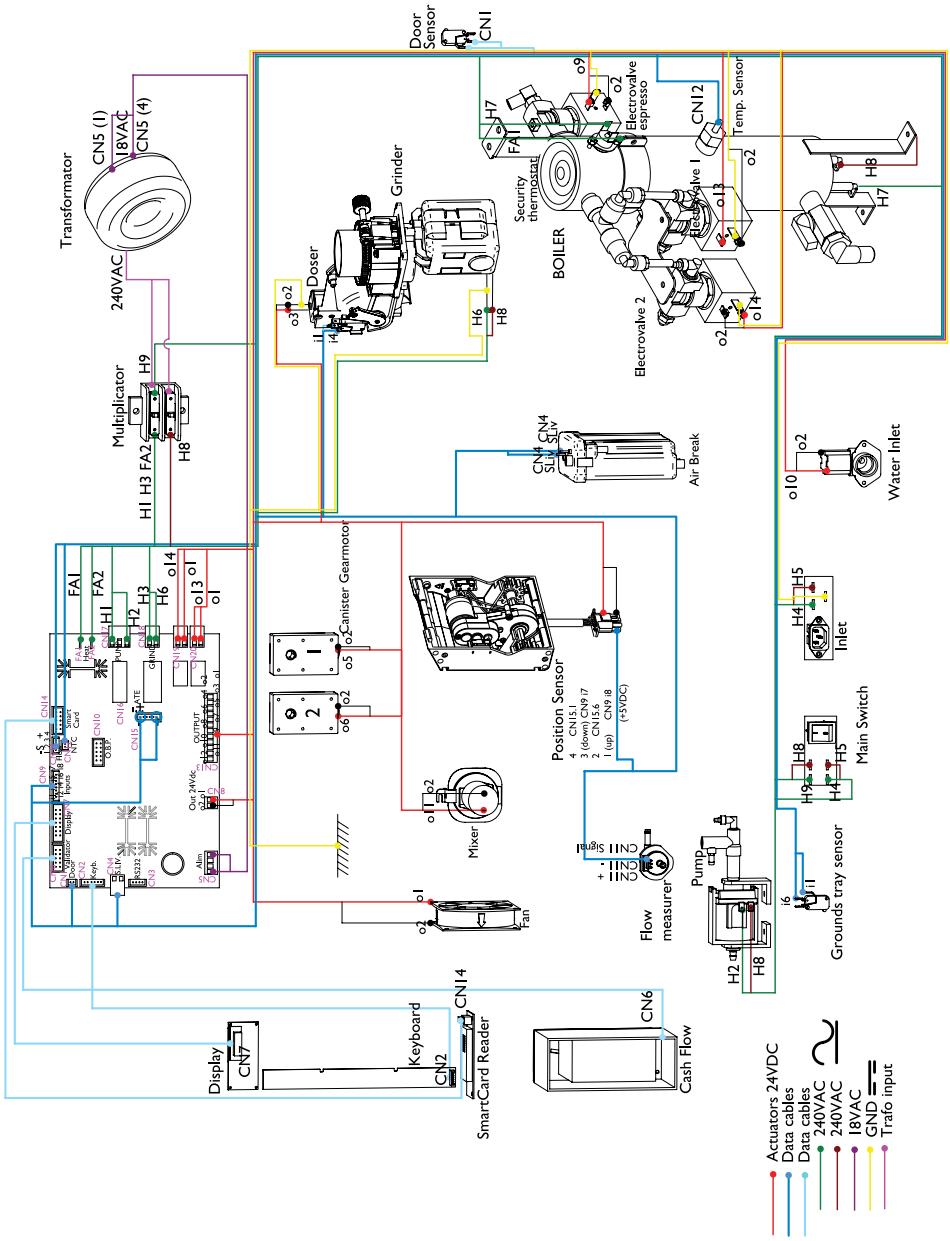
Each one of the 8 selections can be adjusted, modifying the following parameters:



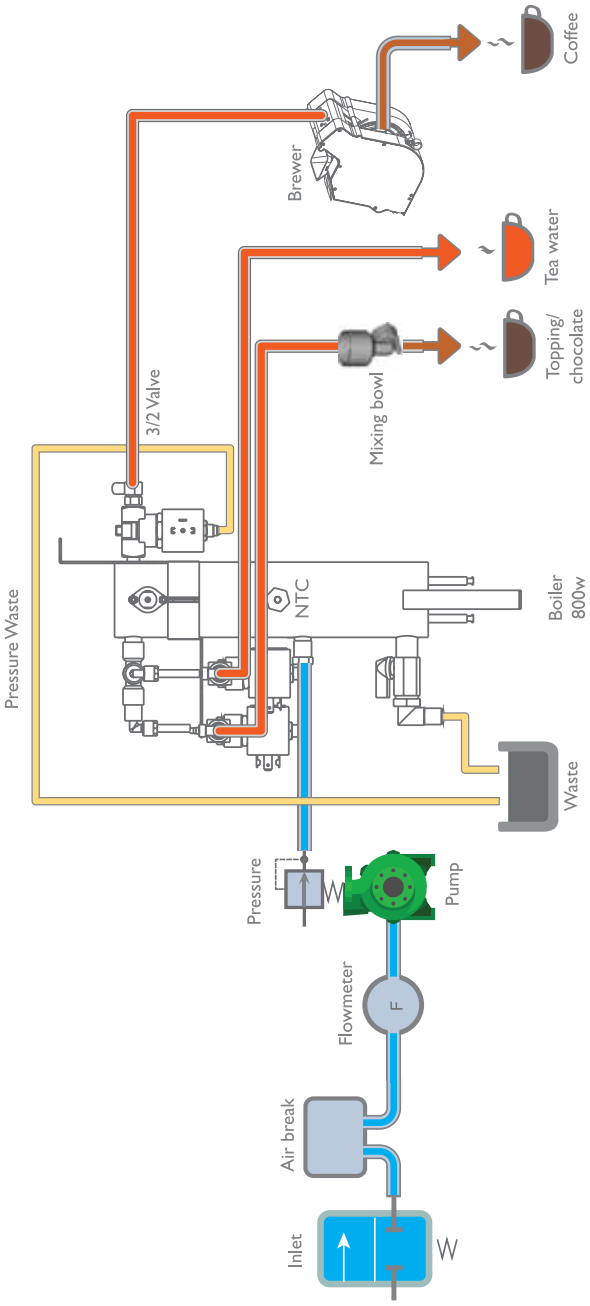
IO-Board outputs



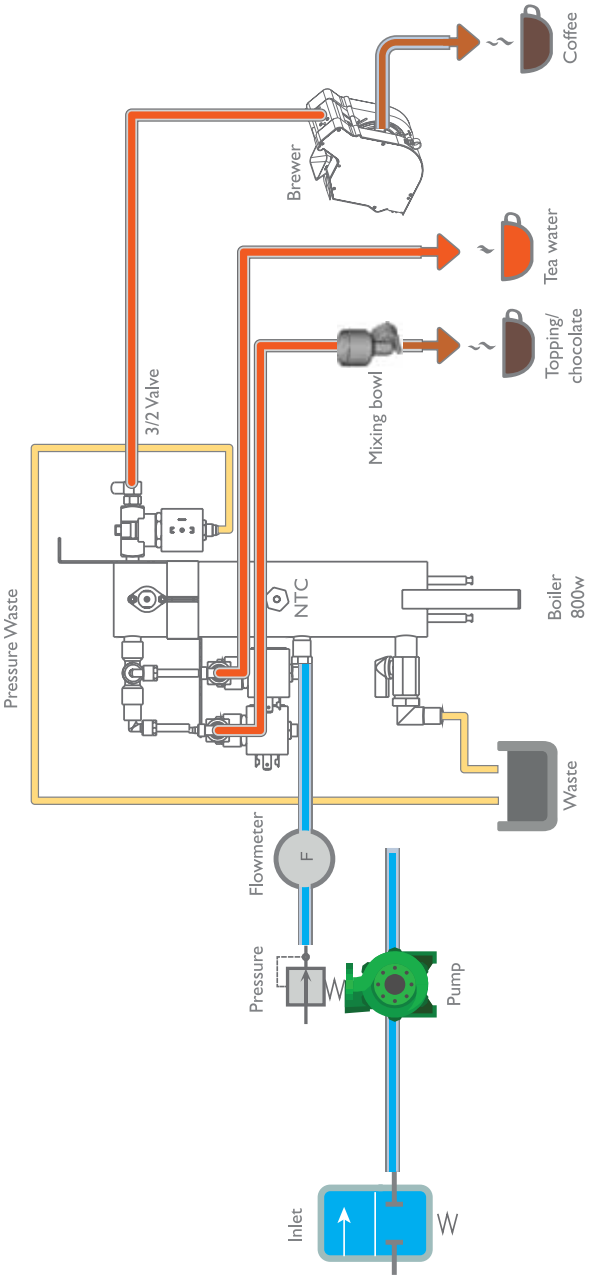
Wiring sketch



Water system vibration pump

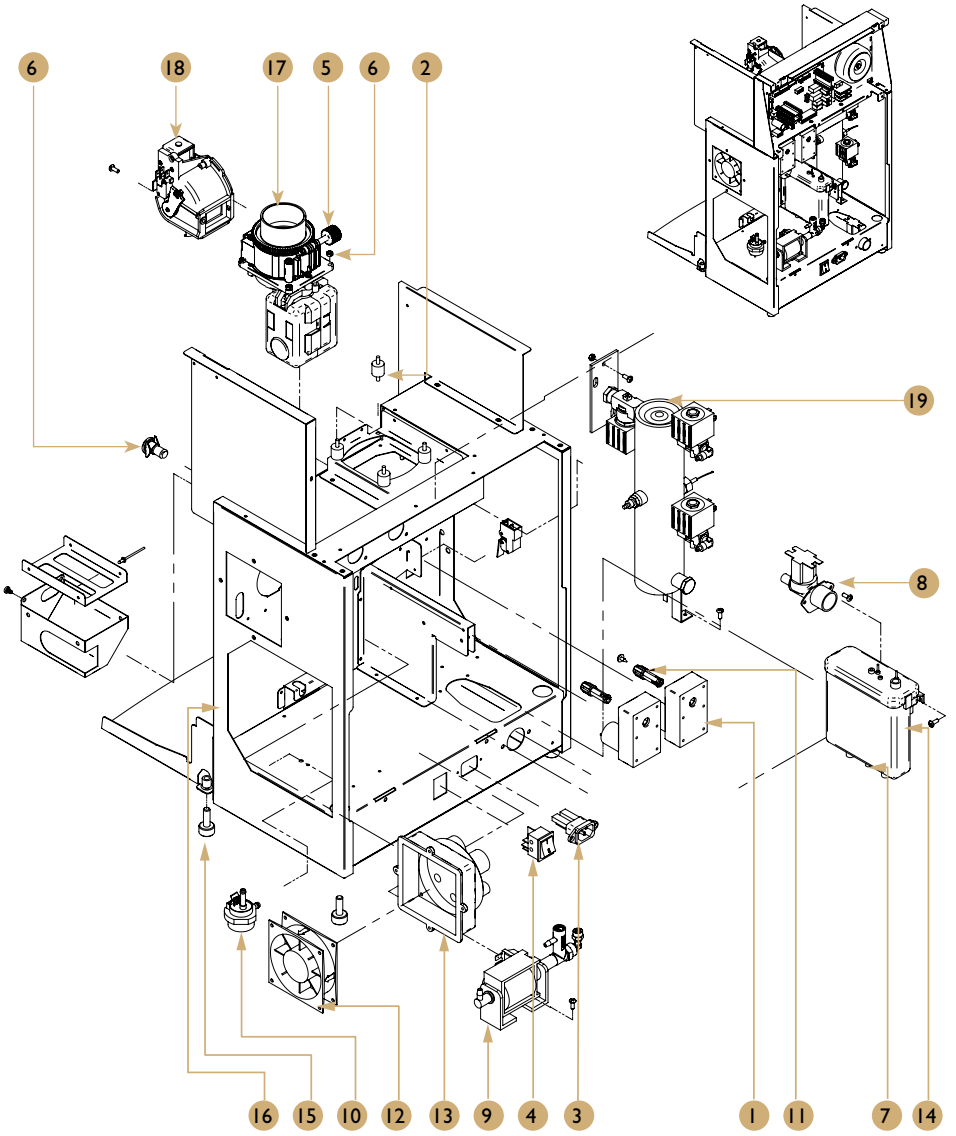


Water system rotary pump



Machine 1

Drawing



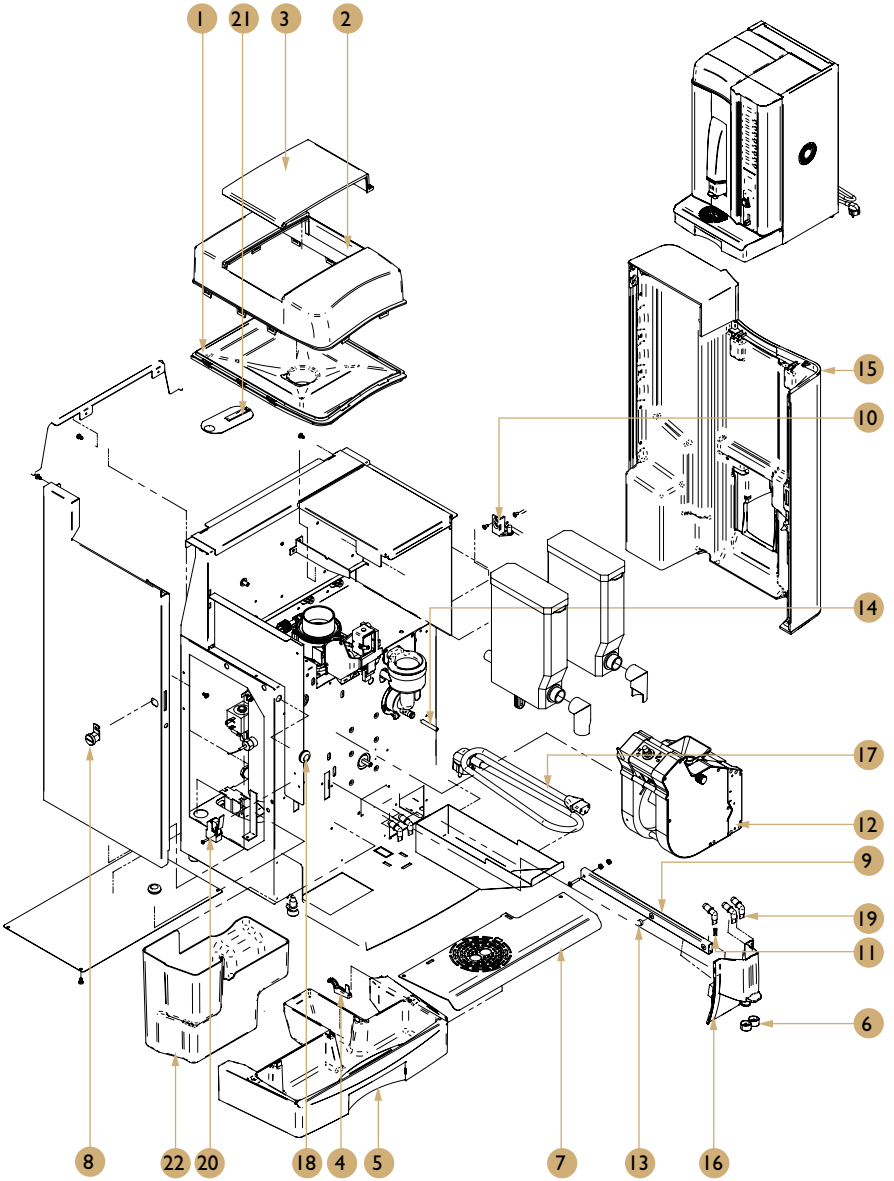
Machine 1

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	2	1604632	Motor gear 85RPM
2	4	1104537	Vibrations damper H15 D15 M4
3	1	160570	Electr. Inlet
4	1	C60900043	Main switch
5	1		Mind side of ajuster
6	4	1401100	Screw M4
7	1	1204969E	Air break
8	1	1206371-120624	Inlet valve 2,5L/min
9	1	CESC00001	Brilliance pump
10	1	C60100060	Flow measurer
11	2	1604614	Motor axel adapter to canister
12	1	1604171	Fan 24 VDC
13	1	1604173	Fan housing
14	2	160841	Microswitch
15	4	120316	Adjustable foot
16	1	253600	Main chassis brilliance
17	1	1604753	Grinder
18	1	1604754	Grinder doser
19	1	CESC00262	Brilliant boiler assy

Machine 2

Drawing



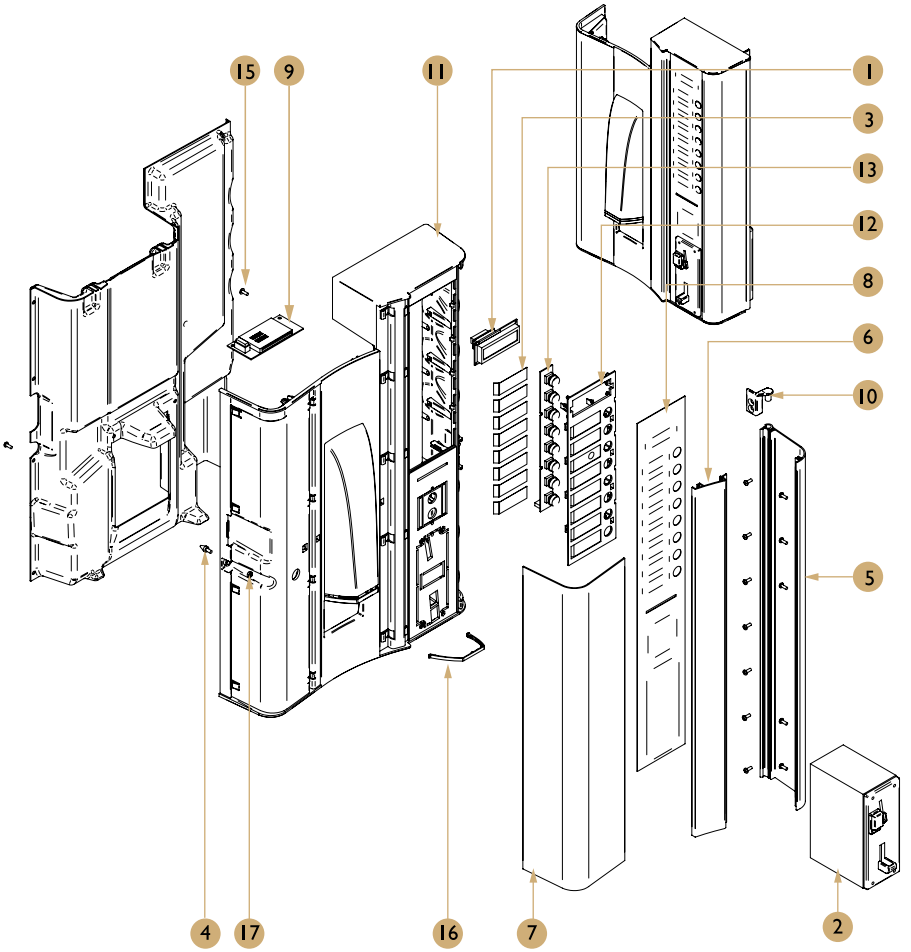
Machine 2

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	1	C18001050	Hopper Lower
2	1	C18001030	Hopper Upper Brilliance
3	1	C18001040	Hopper Lid Brilliance
4	1	C10003125	Floating level indicator
5	1	1105511	Driptray Brilliance
6	2	1105515	Cover Outlets Brilliance
7	1	253611	Driptray insert
8	1	120250	Door lock, clip and key
9	1	1301704	Spout's Arm
10	1	1403515	Hinge Lower Zinc Brilliance
11	1	1204871	Outlet Cross
12	1	120162E	Salfer espresso Group
13	1	C70000061	Magnet_Ø10_L5mm
14	1	1364008	Strangle Pipe Mixing House 25mm
15	1	CESC00101	Front Door assy Brilliance
16	1	1.105.513	Spouts holder
17	1	160565	Power Cord Europe
18	3	120459	Cable protector D13
19	5	1201411	Dispense nozzle
20	1	160841	Microswitch
21	1	253621	Beanstop; Hopper slide door
22	1	1031102	Ground container

Door/Front

Drawing



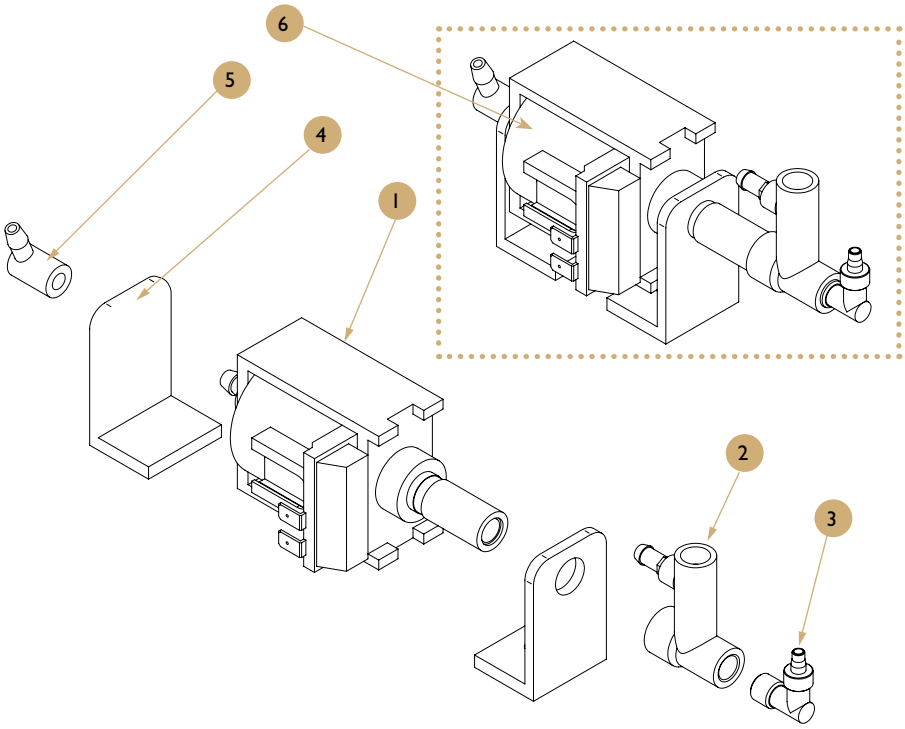
Door/Front

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	1	C60100302	Crem Display 2row
2	1	60105060	Coin Validator
3	1	C*70000102	Product Labels
4	1	180115	Door centering pin
5	1	1.031.307	Right Front Cover Brilliance
6	2	1.031.308	Central Front Cover Brilliance
7	1	1.031.306	Left Front Cover Brilliance
8	1	1603867	Adhesive Frontal Keyboard
9	1	C60105050	Smartcard Card Reader
10	1	1403514	Hinge Zink Upper
11	1	1.304.048	Front Door Brilliance
12	1	1.105.516	Front Door Insert Keyboard
13	1	C60105000	Keyboard Brilliance
14	2	Tornillo	Screw Alu d3,5XL9,5
15	1	25096513	Screw for plastics D3,5x10
16	1	1105514	Cover Outlets Brilliance
17	2	25.093.400	Nut DIN 934 M4
18	2	Cubierta	Door Interior Cover Brilliance

Vibration pump

Drawing

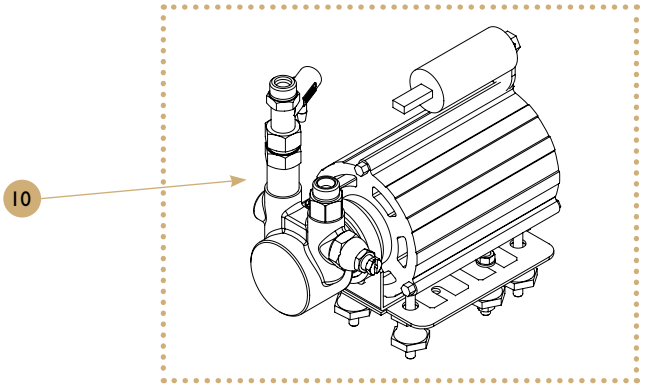


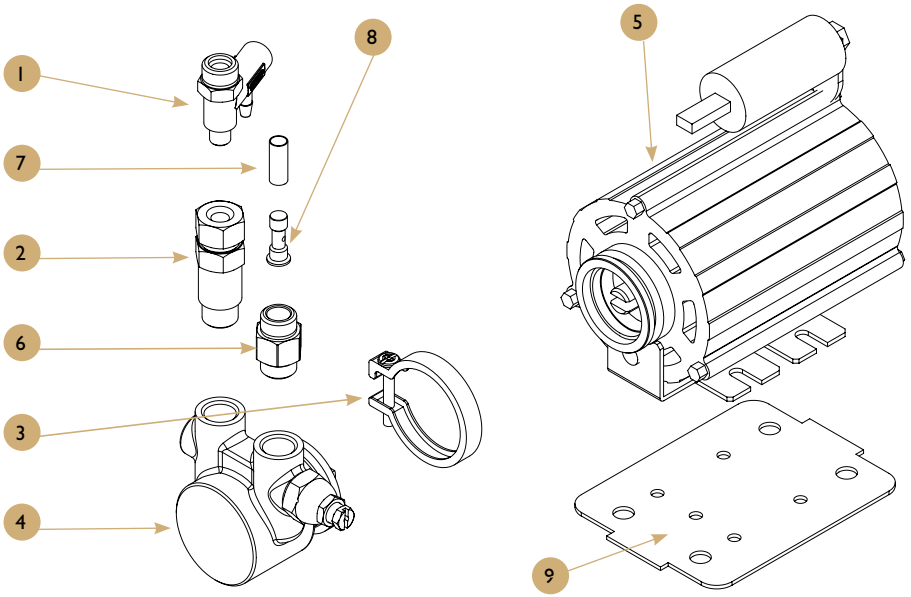
Spare parts list

POS.	Amount/UniT	Article. No.	Description
1	1	60000040	Pump Motor
2	1	30400055	Pump Bypass
3	1	30400010	90° Racor Male G1/8 - D6
4	2	30400060	Vibrating pump support
5	1	30400070	90° plastic connection Office Pump
6	**1**	CESC00001	Vending pump assembled

Rotary pump

Drawing





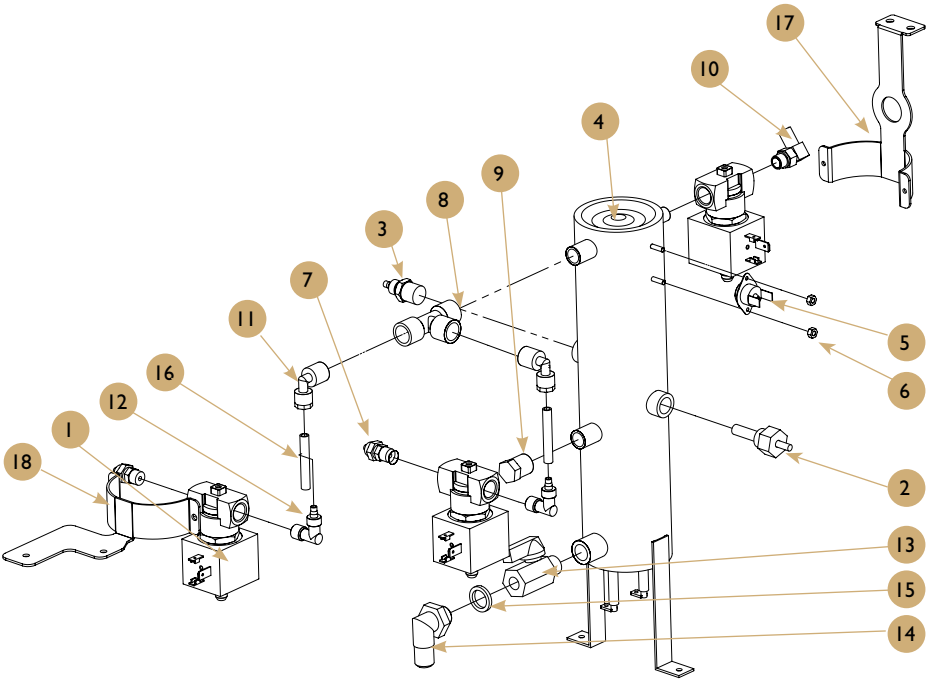
Rotary pump

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	1		Montaje_Bypass
2	1		Valvula retencion 318x118(min-mon-ec65000015
3	1		Arandela Motor
4	1		Bomba Compacta 60000033
5	1		Motor Compacto 220V 60000022
6	1		Macho Porta Filtros
7	1		Filtro22
8	1		Porta Filtro Ptfe
9	1		Office Level Pump Bottom Holder
10	1	CA00004	Compact motor pump

Boiler assembly

Drawing



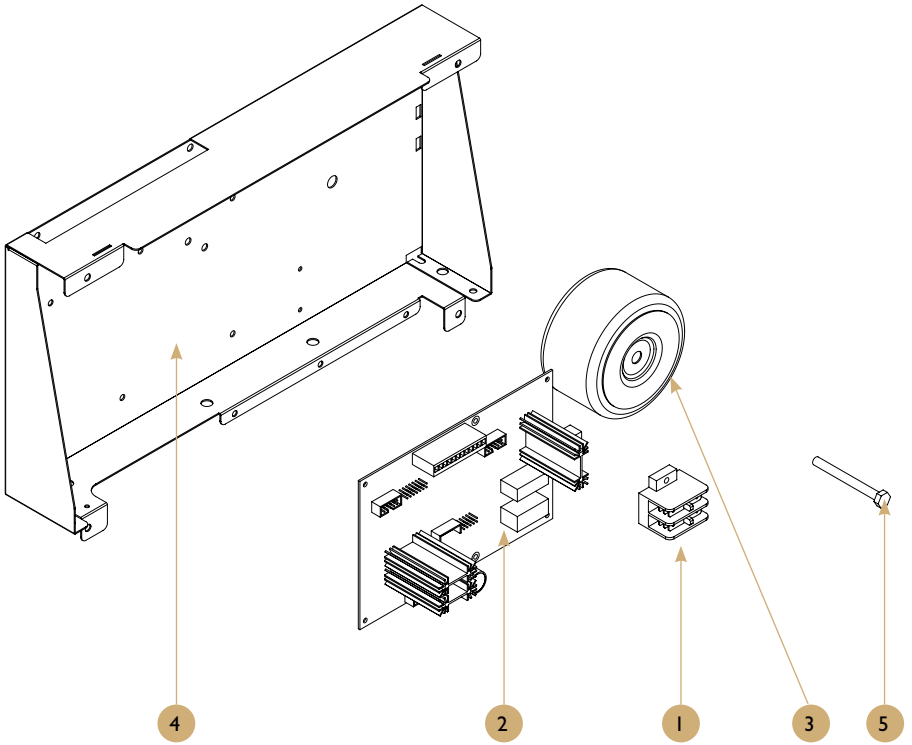
Boiler assembly

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	3	C60000108	Solenoid valve G1/8 3-way 24V DC
2	1	C60100076	Temp Probe +SUSP.STEAM PIPE ICD
3	1	C30400080	Right male 1/4-Tube 6
4	1	C15100006	Boiler 0.7L vending
5	1	C10200110	Office thermostat 16A
6	2	1401101	M3 Nut
7	2	1860006	Straight male 1/8 tube 6
8	1	C30000000	T H-H-H-1/4 Mini
9	1	260473	Blind Plug G1/4" Female SS
10	1	1801129	Connector L speed fitting G1/8-4mm
11	2	C30400020	Male bend 1/4 tube 6battery
12	2	C30400010	Pump tube 6 male bend
13	1	C15000310	Tap drainage G1/4M-G1/4F
14	1	C30000215	CONICAL BEND ADAPTOR 1/4 X 1/4
15	1	C50010020	13.2*18.2*2.5 1/4 TEFLON GASKET
16	2	C35021015	Tube PTFE 4-6
17	1	260470	Boiler holder(1of2)
18	1	260471	Boiler holder catcher

Electronic panel assembly

Drawing



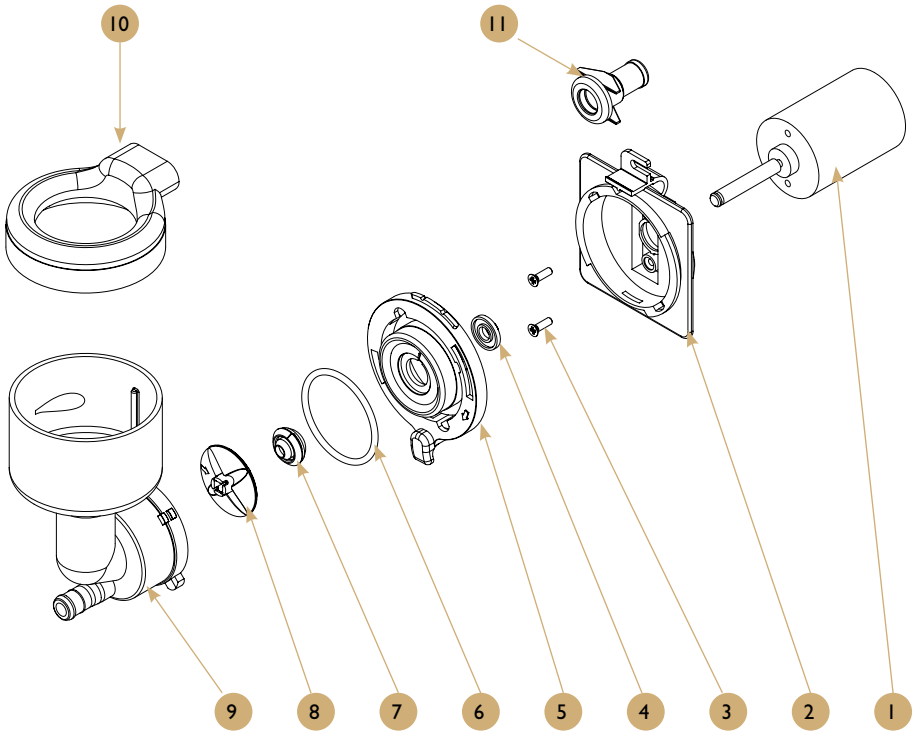
Electronic panel assembly

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	1		2 Pole Faston
2	1		CPU Brilliance
3	1	5003111	Transformator 40VAC-18VAC-100VA
4	1	253607	Cover Panel bottom
5	1		Screw DIN933 M6x50

Mixing system and outlet

Drawing



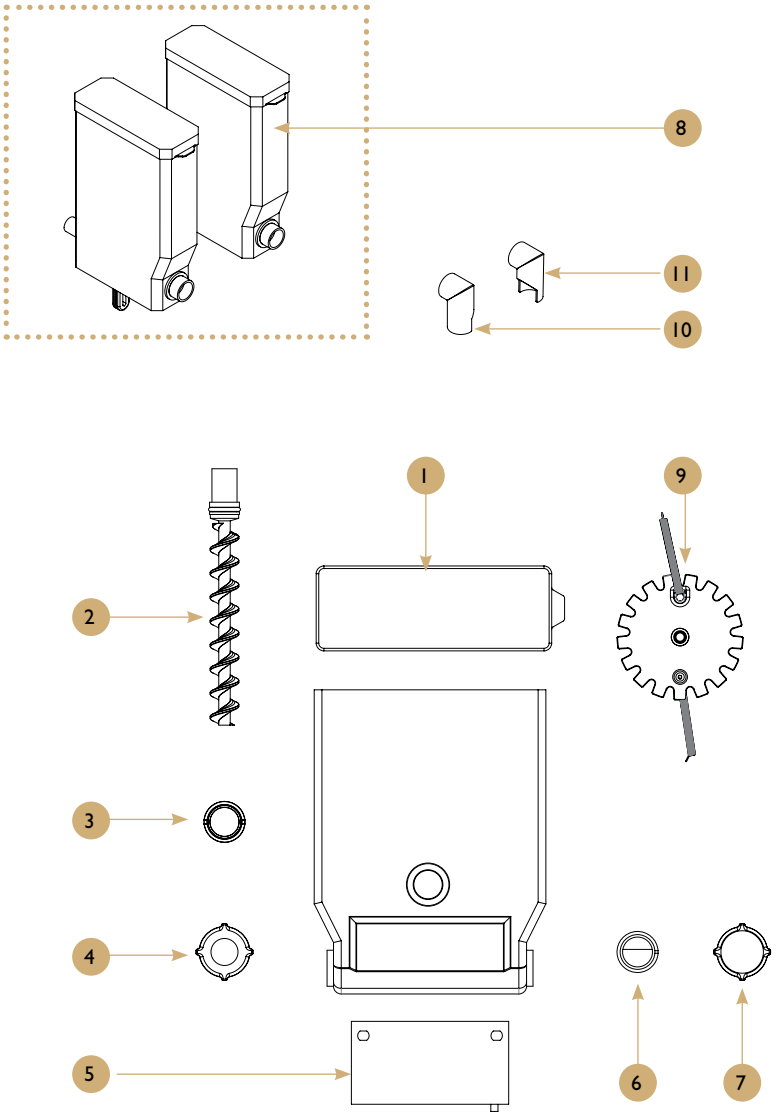
Mixing system and outlet

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	1	1604591	MOTOR WHIPPER 24V DC
2	1	1206701	Motor Whipper Plate
3	2	5004120	SCREW M3X10, PH, FLAT HD
4	1	1604804	Slinger Disc
5	1	1206702	Mounting Plate
6	1	1604813	O-Ring
7	1	1604814	Rubber Use for Whipp Bas (Viton)
8	1	1206703	Whipper
9	1	1206704	Mixing Bowl
10	1	1206707	Steam trap Black
11	1	1206707	Bulkhead Adaptor Black

Canister

Drawing



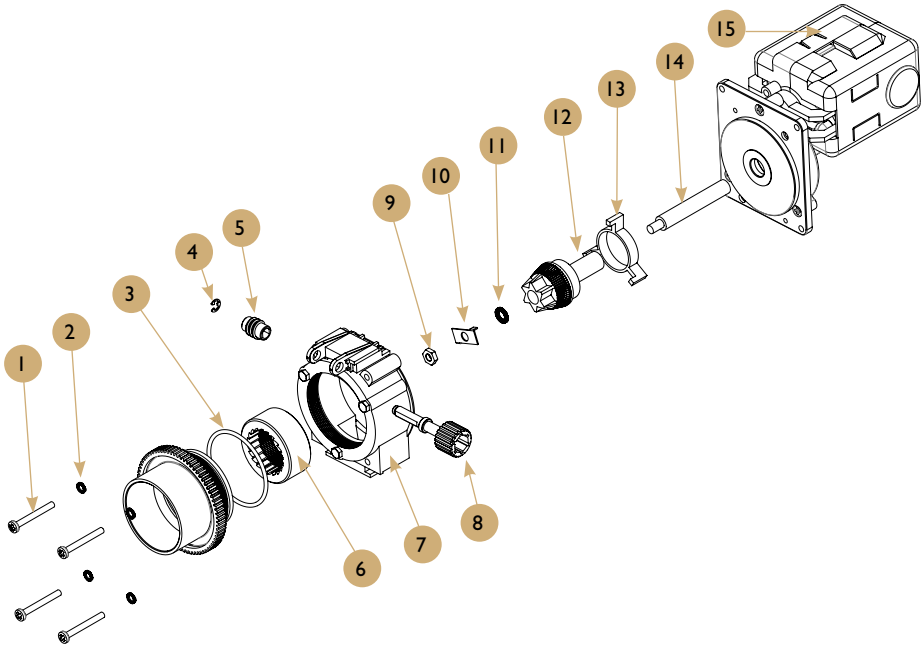
Canister

Spare parts list

POS.	Amount/UniT	Part No.	Description
1	2	1204953	Lid for Canister W67
2	3	1204715	Auger
3	3	1204776	Auger Holder
4	3	1204777	Auger Nut
5	2	1204722	Canister Base W67
6	3	120633	Outlet
7	3	1204775	Plastic Nut for Auger
8	2	1205626	Canister W67 H335 Complete
9	3	1204746	Agitator
10	1	120489	Canister W64 pipe destra 7cm L H
11	1	120493	Canister W64 pipe destra 7cm R H

Grinder

Drawing



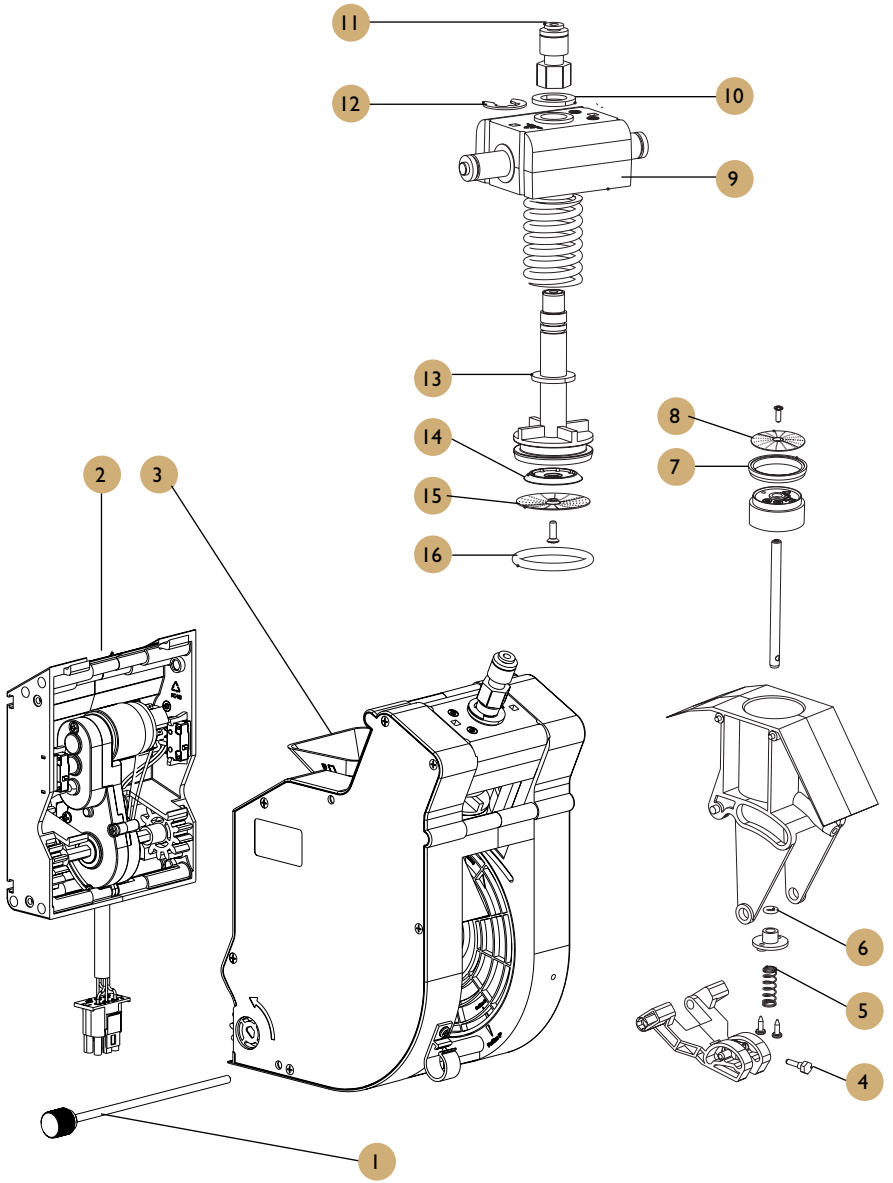
Grinder

Spare parts list

POS.	Amount/UniT	Part No.	Description
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			

Espresso group

Drawing



Espresso group

Spare parts list

POS.	Amount/UniT	Part No.	Description
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			

Default recipes

	Coffee	Espresso	Long Espresso	Espresso Macchiato	Latte Macchiato	Cappuccino	Chocolate	Hot Water
Coffee water volume	60cc	35cc	65cc	35cc	35cc	35cc	0	0
Brewing coffee	Before	After	After	After	After	After	--------	--------
Time 1 Water 1				2.3	6.0	5.0	7.8	
Pause Water 1				0.5	1.0	1.0	0.5	
Time 2 Water 1				0.5	0.7	0.7	0.5	
Time 1 Water 2	3.5			0	0.1	0.2	0.2	11.5
Pause Water 2	0.5							
Time 2 Water 2	0.5							
Mixer 1 Time				3.0	8.0	7.0	9.0	
Mixer 2 Time								0.1
Soluble delay				0.5	0.5	0.5	0.5	
Time soluble 1 (Topping)				1.5	5.0	4.0		
Time soluble 2 (Chocolate)							7.0	

Time expressed in seconds

Note	Observe that fields marked with red should not be changed, these values are important for the function of the machine. Total drink volume measured using different powder for the ingredients may differ from the volume stated above.

For the warranty to be valid the conditions for maintenance must have been followed according to our instructions, proper precaution has been made and warranty claim been issued without delay.

The affected equipment may not be used during awaiting service if there is any risk that the damage or defect would worsen.

The warranty will not cover consumption supplies such as glassware, normal maintenance such as cleaning of filters, contaminations in water, lime, incorrect voltages, pressure or adjustment of water amounts.

The warranty will not cover damages of defects caused by incorrect handling and operation of the appliance.

FOR SERVICE

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